

# THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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## INVESTIGATING ARGENTINE BEEF.

Newspaper correspondents at Washington sent out last week another relay in their serial story entitled "Investigating the Beef Trust." They stated that an assistant Attorney General had "begun an investigation to ascertain whether Chicago meat packers are controlling the shipment of meats from the Argentine to the United States." This inquiry, they set forth, was ordered with a view to prepare an anti-trust suit "should sufficient evidence of operations in restraint of trade" be found. It was said that packers would be asked to tell all about their Argentine operations and the space they control on beef-carrying steamers. The information will probably be forthcoming, as there seems to be no particular secret about the details of the packing operations in Argentina or the export trade from that country to England and the United States.

## BRITISH PLANT FOR IMPORT MEATS.

The Sir William Vestey Company, of England, a British meat concern, has leased four warehouses from the New York Dock Company on the waterfront in Brooklyn for remodelling as meat and cold storage warehouses to handle import trade. Sir William Vestey has been in this country making the arrangements and he will return to England next week, leaving plans for remodelling the buildings and putting the plant in shape in the hands of D. I. Davis & Company, of Chicago, packinghouse engineers.

The expectation of the British company is to handle large quantities of meat products from South America, Australia and New Zealand, especially after the opening of the Panama Canal. The plant will be located where ocean vessels can unload directly into the coolers.

## IMPORTED BEEF NOT COLD STORAGE.

In an opinion given to the Pennsylvania dairy and food commissioner this week the Attorney General of Pennsylvania holds that beef brought from South America in refrigerator ships is not to be classed as cold-storage beef, but as fresh, and may be sold in this State as such.

The Pennsylvania cold storage law provides for shipping in refrigerator cars and for storage in cooling rooms for 48 hours after reaching destination. It is held that a cold-storage plant is a permanent establishment, whereas a refrigerator ship is the same as a refrigerator car.

## AMERICAN MEAT INTERESTS IN AUSTRALIA

Developing the Industry in Spite of Political Opposition

(Special Correspondence of The National Provisioner.)

Brisbane, Queensland, Australia.

December 11, 1913.

A feature of the meat trade in Australia during the last few months has been the undoubted interest taken in the arrival of the American company. The Australian Meat Export Company is admittedly the property of the Swift's, and in a few months now this concern, which will work on a scale unparalleled in Australia, will commence operations. It has had a long job in preparing its very extensive plant—first in leveling and preparing the ground, and then in constructing the buildings. The site, however, is one that the management of any plant might envy. It is on a broad, flowing stream, on which may float the largest ocean vessels carrying meat. Past its doors sweep 12,000 and 14,000 ton liners carrying passengers for the Orient Company. At its wharf may berth vessels of this or larger tonnage, and yet the distance is only six or seven miles from the center of the capital city of this State of Queensland.

Actually the wharf site is a few miles off the railway, but it has been connected by a branch, and cattle may be landed right at the plant from distances of 600 miles to 1,500 miles inland or Northwest, as the case may be. Back of the plant site are broad acres of well-grassed paddocks, in which stock may rest and recover some of the weight lost in transit. The city water supply is available for the plant, and thus another problem is easy of solution—the provision of a supply of good water. Other meat plants are located in the same neighborhood, but it is doubtful if one of them has such a good site as the newcomers.

## Armours Also Looking Over Ground.

Another interesting piece of information that has been placed before Australian readers in the last few weeks has been the announcement that Armour & Company intend to follow the example of Swift & Company and engage in the meat trade of Australia. It was known some time ago that a firm of Australian merchants, acting as agents for Armour & Company, were collecting information on the subject of the meat possibilities of Australia. It is now said that the firm definitely intends to enter upon the business.

Mr. Hoskison, of Armour & Company, arrived in Melbourne, Victoria, a few days ago.

It is said that the firm will take up meat interests in Queensland as being the largest cattle-producing State. Mr. Hoskison is at present in New Zealand, but is expected to arrive in Queensland in a few days.

Meanwhile, the Swifts have become entrenched in the trade in Australia. Not only are their plants here nearing completion, but they have acquired one of the best plants in North Queensland, where there are a great many cattle available, and where the Australian firm likely to be their greatest rival—the Queensland Meat Export Company—also has other works than their large plant on the Brisbane River. The killing season is drawing to a close, and the American company will take control at the end of the season. It is expected that before this North Queensland plant is reopened it will be subjected to considerable improvement. At present it has a capacity of 200 head a day, and in its way has been considered as fairly well equipped.

## Working the Bogey for Political Purposes.

The advent of a second American company is bound to increase the political agitation over the arrival of what is generally described in Australia as the "American beef trust." Just what is meant by the "meat trust" could not be explained by the average Australian elector; but for political purposes he has had it drilled into him as some fearful bogey from which he should flee.

For political purposes the bogey has been worked incessantly. The Liberal in politics sees in the arrival of American capital a means by which the latent resources of the Commonwealth may be developed. The labor politician frightens his electors with vivid stories of meat famine in America, of squeezing of cattle raiser and beef consumer alike. In vain the Liberal points to the fact that even if this were attempted here the railways, being in the hands of the government, and not of private companies, there is an effective weapon to fight any concern that undertakes to squeeze Australian citizens.

So far, the American company has merely established a business strictly in accordance with Australian laws. Its advent, however, is providing an excellent weapon with which the Labor party politicians, who favor increased powers to the National Government—in which the Labor party gets the ascend-

ency—seek to influence votes for an amendment of the Constitution in the direction of greater powers to deal with trusts and combines. With the Colonial Sugar Refining Company—a huge Australian concern—the American meat companies are favorite topics on which the crowd may be safely harangued.

#### Other New Meat Interests in Australia.

Reports are also being circulated of others turning their attention to Australia. It has been stated that Vestey Bros., proprietors of the Union Cold Storage Company, and who have recently taken up a large tract of country in British East Africa, and who have interests in Russia, China and France, intend to extend their operations to Australia. One paper states that "it is with the object of combating the operations of the American beef trust that this firm is extending its operations to Australia in cattle raising and frozen beef." I give the statement for what it is worth.

It is said that Americans are also turning their attention to the large pastoral holdings—stations, as called in Australia, or ranches as known in America—in the northwest of Australia, usually called the Northern Territory. One lot of stations holding 75,000 head of cattle and containing four million acres of land (leasehold) have been the subject of negotiations. So far, no meat plants have been established in the Northern Territory.

Bovril Australia Limited, in which Mr. Sidney Kidman is interested, had an intention of starting works, but was dissuaded by the belief that the Federal Government intended to equip works in that portion of Australia, which is under its direct control, having been transferred to it by the State of South Australia, to which its undeveloped lands had become a heavy burden. With a change of government in the National Parliament, it is announced that the project has been abandoned—for the present at any rate. It is now said that an English company, not named, is negotiating with the National Government with a view to starting works. These negotiations seem likely to be fruitful.

#### Northern Australia's Meat Resources.

The Northern Territory, though in a tropical belt, has excellent cattle country, but by reason of its distance from the populous States the prices for stock are comparatively small. Some few have been shipped to Manila, and others again around the coast to the capital cities; but the waste is great and the numbers that can be carried are comparatively small.

The practice has been to drive the cattle overland in thousands. The journey occupies many months—no railways being available in those parts—and even then it can only be undertaken in the seasons when rain falls and the stock routes are open. On this point I hope to give your readers more information at a later date. For the present the cattle in this far-away part of Australia are almost unavailable for practical trading purposes.

I have been a little surprised to find that in discussing the possibilities of opening trade with America the idea of shipping live cattle has been mooted. Personally, I do not see that this is practicable.

#### Live Cattle Exporting Is Not Feasible.

First, because most of the cattle that

would be available for export are wild, being reared on distant stations, fed on the natural grasses and practically never handled except at branding time. The distance is so great that even hand-fed cattle would lose much weight. On a comparatively short journey round the coast from Wyndham to Perth, in Western Australia, it is said that cattle lost over a hundred pounds in weight, and that would be a conservative estimate, to my mind.

In the next place, it seems to me that the authorities in America would not allow Australian cattle to land, or at all events, if landed, they would have to be immediately slaughtered on the ground of disease, consequently, it seem to be absurd to suggest that cattle would be carried alive merely to be slaughtered on the spot, when they could be slaughtered before they leave and carried at less cost in the refrigerated ships. If the meat has to be sent inland it can be done just as well from the steamers as from the killing pens on the Pacific Coast.

Nevertheless, I know that inquiries have been made from America with the idea of ascertaining if the live cattle trade can be developed with America. On this side it is

hardly taken seriously, I think. I find also that Mr. Quinn, the New South Wales Trade Commissioner in San Francisco, has reported to his government on similar lines. He points out that to make up the shrinkage in weight the steers would have to be fed on alfalfa for six months.

Incidentally, Mr. Quinn strongly urges that Australian beef should be landed in a chilled—not frozen—condition. Beef in the latter condition can be landed at 7½ cents per pound, he says. The railfare from New York to San Francisco makes it impossible for the Argentine to compete with Australian beef at present, and Mr. Quinn urges his State to get entrenched in the markets on the Pacific Coast before the opening of the Panama Canal paves the way for Argentina to become a serious competitor.

[EDITOR'S NOTE.—This is the fourth in a series of letters from The National Provisioner's special correspondent in Australia, which country is the latest to be considered as a possible source of meat supplies for the United States. Since the indications have strengthened that Argentina would be unable to meet all demands of Europe and this country, Australia has been turned to as a possible solution of the problem. The National Provisioner's representative there will endeavor to keep the trade posted. His first letters have dealt with the livestock situation and possibilities of that Commonwealth. He now takes up the meat situation more intimately.]

## MEAT TRADE IN GREAT BRITAIN IN 1913

### British Trade Affected By Great Volume of Foreign Meats

By Loudon M. Douglas.

The year 1913 has been a very unremunerative one to the fresh meat purveyor, and those in the meat industry who have rigidly adhered to the selling of home-killed meats have, in many cases, been living on capital, the revenue from that class of business being comparatively small. As a consequence, the goodwill in meat purveyors' establishments has fallen very considerably, and the depreciation has been so great, at least in Scotland, that those which have changed hands have done so at an extremely bad price.

Many causes contribute to this unfortunate result, and not the least is one which would appear at the moment to be remote—namely, the drought of 1911. It will be remembered that in reporting upon that calamity to the meat industry in this country, it was shown that many immature animals had been slaughtered, and as a consequence there has been a continuous shortage ever since, which was not bettered by the drought which continued during 1913 up to September.

#### Imports of Chilled and Frozen Meats.

There has been an enormous increase in the imports of fresh, chilled and frozen meats, which may be gathered from the total imports of beef, mutton and pork into the United Kingdom for the first eleven months of the last three years, ending 30th November of each year:

	Beef. Cwts.	Mutton. Cwts.	Pork. Cwts.
1911.....	6,807,109	4,959,144	400,604
1912.....	7,281,719	4,730,375	274,536
1913.....	8,451,770	4,928,068	407,357

It is a curious fact also that the margin in the price of chilled and frozen meats has become smaller and smaller, and there is now very little difference on the average between the two.

Noticeable among these figures are those relating to Argentina, where the chilled beef trade has gone up by leaps and bounds. Last

year the total imports from Argentina to the United Kingdom during the eleven months referred to were 3,520,789 cwts., which during 1913 has been increased to 4,676,214 cwts., and, to judge from the active measures being taken at the present time to develop the ranching and other capabilities of the country, there is every likelihood of a steady increase in the future. The industry of bacon-curing is also likely to be started in Argentina very soon on a considerable scale, and there is little doubt that it will become as important a factor in the food supply of Europe as the beef and mutton trade.

Generally speaking, the future may be regarded as having an unsatisfactory outlook to the British meat purveyor, and this is not lessened by the knowledge that there are thousands of branch shops in the United Kingdom which are operated by large chilled and frozen meat importers, and which supply the imported article direct to the consumers. In this way the home meat purveyor has to a large extent been eliminated, or he has been compelled to deal in frozen and chilled meats at a profit very much less than what was obtainable under the old condition of affairs. These meat corporations, however, continue to increase this method of reaching the public, and there seems, therefore, every likelihood that unless the meat purveyor can adopt the methods of the large corporations, he will be hopelessly outclassed in the future.

#### LIVESTOCK MEN TO MEET.

The seventeenth annual convention of the American National Livestock Association meets next Tuesday at Denver, Col., and continues for three days. The great Western National Livestock Exposition takes place at the same time. Discussion of the meat shortage problem and ways to increase home production is expected to be a feature of the meeting.



## BEEF PRODUCTION IN THE UNITED STATES

## Review of the Situation as It Was and Is Now

By Herbert W. Mumford, Chief in Animal Husbandry, and Louis D. Hall, Assistant Chief in Animal Husbandry, University of Illinois.

(Continued from last week.)

**EDITOR'S NOTE.**—In view of the fact that Prof. Mumford is one of the experts just selected by the Secretary of Agriculture to investigate the beef question that now confronts the country, this review of the situation from his pen and that of his fellow-expert, Prof. Hall, should be particularly interesting.

## Numerical Increase of Cattle.

Statistics indicate that the number of cattle rapidly increased from decade to decade up to 1900. Since that time, it shows evidence of having declined, although the figures obtainable for this later period are hardly comparable with those of the previous decade. These facts are illustrated by Table 1. It will be observed that the number of cattle other than milch cows is approximately 60 per cent. of the total number of cattle.

Table 1.—Cattle on Farms and Ranges, 1867 to 1912.\*

Year.	Total cattle, number.	Cattle other than milch cows, number.	Increase in total cattle by decades, per cent.
1867 ....	20,000,000	12,000,000	
1870 ....	25,000,000	15,000,000	25
1880 ....	33,000,000	21,000,000	32
1890 ....	33,900,000	21,000,000	38
1900 <sup>b</sup> ....	68,000,000	45,000,000 <sup>c</sup>	28
1910 ....	69,000,000 <sup>d</sup>	47,000,000	2
1912 <sup>e</sup> ....	62,000,000 <sup>d</sup>	41,000,000	-8.7
1912 <sup>f</sup> ....	38,000,000	37,000,000	

\*U. S. Dept. of Agr., Yearbook 1910, p. 630.

<sup>b</sup>Abstract of the 12th Census, p. 238.

<sup>c</sup>Estimated.

<sup>d</sup>Abstract of 13th Census, "Live Stock on Farms," p. 316.

<sup>e</sup>Statistical Abstract of U. S., 1911, p. 155.

Before passing this table, an explanation should be given for the two sets of data for 1910. The Bureau of Animal Industry estimates the number of animals in the country on January 1 of each year, and in 1910 this estimate was 69,000,000. While this number is quite accurate, it is approximate, and so is not comparable with the more carefully gathered census figures. The census report of 62,000,000 cattle, while accurate, is not comparable to previous census reports, due to the time of year that the data were gathered. In 1900, the census was taken June 1, while in 1910 it was taken April 15—a difference of six weeks at the season of the year when the largest numbers of farm animals are born.

The inaccuracy of directly comparing the 1910 census report with previous census figures is shown by the following statement made in an abstract from the 1910 census report. After estimating that from five to six million calves would have been born from April 15 to June 1, 1910, and that probably one or two million of the older cattle would have been slaughtered or otherwise disposed of, the report continues: "Instead, therefore, of a decrease in the total number of cattle from 67,719,000 on June 1, 1900, to 61,804,000 on April 15, 1910, a decrease of not more than three million, and possibly not over one million, would have resulted had the enumeration of 1910 been made as of June 1." This statement indicates only a small decrease in the actual number of cattle during the past ten years, but this decrease is significant when the present demand is taken into consideration.

## Ratio of Cattle to Population.

Although the cattle of the United States have increased numerically by decades up to the present time (with the probable exception of the last few years), their number has not kept pace with the growing popula-

tion during the last two ten-year periods (see Table 2). In 1890 the number of cattle was equal to 84 per cent. of the population, while in 1910 it was at most no higher than 75 per cent., and indications are that the ratio is rapidly diminishing at the present time.

The number of cattle as compared with population is more striking when it is considered that while the number of cattle in 1910 at best may have been on a par with the number in 1900, the population between those same years increased 21 per cent., and there is little tendency toward an abatement in this rate of increase. However, the most recent reports indicate that the number of beef animals is on an actual decrease at present.

Table 2.—Ratio of Cattle to Population, 1870 to 1910.\*

Year.	Total cattle per capita.	Cattle other than milch cows, per capita.
1870 .....	.64	.39
1880 .....	.64	.42
1890 .....	.84	.59
1900 <sup>b</sup> .....	.89	.66
1910 <sup>c</sup> .....	.67	.45

\*Based upon Abstract of the 13th Census, pp. 24, 316; U. S. Dept. of Agr., Yearbook 1910, p. 630; Abstract of 12th Census, p. 32.

<sup>b</sup>Based upon Bureau of Animal Industry figures. Total cattle per capita for 1900 was .58, for 1910, .75; cattle other than milch cows per capita in 1900 was .36, in 1910, .51.

## Ratio of Beef Production to Surplus.

A natural consequence of the decline in the relative number of cattle as compared with population has been a diminution in both the relative and the actual surplus of beef cattle and beef products. Comparing the annual value of cattle other than milch cows with the annual value of exports of beef cattle and beef products at ten-year intervals, we find a marked decline in the percentage value of the surplus, and it is evident from the following table that in this country the consumption of beef has practically overtaken its production.

Table 3.—Value of Cattle on Farms and of Exports of Beef Cattle and Beef, 1867 to 1912.

Year.	Farm value of cattle other than milch cows. <sup>1</sup>	Value of beef cattle and beef exports. <sup>2</sup>	Per cent. of value exported.
1867 ....	\$185,254,000	\$2,143,000	1.2
1870 ....	290,401,000	2,603,000	.9
1880 ....	341,761,000	31,544,000	9.2
1890 ....	560,625,000	56,170,000	10.0
1900 ....	689,486,000	68,407,000	9.9
1905 ....	661,571,000	72,435,000	10.9
1908 ....	845,938,000	55,466,000	6.6
1910 <sup>3</sup> ....	917,453,000	24,400,000	2.7
1912 <sup>4</sup> ....	790,064,000	14,602,000	1.8

<sup>1</sup>U. S. Dept. of Agr., Yearbook 1900, p. 571.

<sup>2</sup>Calculated from U. S. Dept. of Agr., Bur. of Statistics, Bul. 75, pp. 23-29.

<sup>3</sup>U. S. Dept. of Agr., Yearbook 1911, p. 629.

<sup>4</sup>U. S. Dept. of Agr., Yearbook 1912, pp. 681, 726.

## Cattle Classified by Age and Sex.

In Table 4 are given the numbers and percentages of the various classes of cattle on farms and ranges in the United States, April 15, 1910, and also a comparison of the aver-

age value of the cattle of the different classes.

Several interesting facts are revealed by the above figures. Almost two-thirds of the cows of breeding age are designated as dairy cows, the remainder being kept primarily for raising beef calves. The ratio of bulls and steers to cows and heifers is 1 to 1.46. An explanation of the small number of calves as compared with the number of breeding cows is given on page 8.

Unfortunately, the data are such that no comparison can be made between the values of cattle of the same sex at different ages nor between the values of steers and heifers of the same age. However, a comparison can be made between the values of dairy and beef cows, the former being worth almost \$12 per head more than the latter.

## Geographical Distribution of Cattle in the United States.

Table 5 gives the total number and value of cattle other than milch cows for the entire United States at the time of the last census and the average value per head. In the north central States, from Ohio to Nebraska, and

(Continued on page 20.)

## WEEK OF LIGHT BEEF IMPORTS.

Imports of fresh beef from abroad at the port of New York during the past week were light, totalling but 3,885 quarters of chilled beef, all of which came from Argentina via Liverpool. This makes but 6,000 quarters of beef brought in in two weeks, against some 22,000 quarters imported three weeks ago. A direct shipment from Argentina is expected at the beginning of the coming week which will put another good-sized consignment of chilled beef on the local markets. But beef channels are so bare that such small import supplies as these are absorbed without any effect whatever on the market.

Frozen beef from abroad is not acceptable to the shop trade, and must be turned entirely into contract channels. Only chilled beef imports are available for general retail purposes, and the few thousand quarters per week that come on our markets are not enough to impart the slightest tone of heaviness to the market. Newspaper agitation continues concerning "heavy importations" and their lack of effect on prices, but such comment is in no case based on a study of the figures.

## ARMOUR IN HALL OF FAME.

The name of the late P. D. Armour will be formally enrolled in the Illinois Farmers' Hall of Fame at the University of Illinois on January 28. Formal ceremonies will mark the enrollment. J. Ogden Armour will tender a portrait of his father and it will be unveiled by Miss Lolita Armour, the granddaughter. Addresses will be delivered by Alvin H. Sanders, on P. D. Armour's influence in the business world, and by Dr. F. W. Gunsaulus on P. D. Armour the man.

Table 4.—Cattle in United States, April 15, 1910.\*

	On farms and ranges, number.	Per cent. of all cattle.	Value.	Value per head.
Calves born after Jan. 1, 1910 (under 3½ mo.).....	7,806,539	12.6	\$52,000,133	\$6.66
Steers and bulls born in 1909 (3½-13½ mo.).....	5,450,289	8.8		
Steers and bulls born before 1909 .....	7,598,258	12.3	347,901,174	26.66
Heifers born in 1909 (3½-13½ mo.).....	7,295,850	11.8	103,194,026	14.14
Cows and heifers not kept for milk, born before 1900.	12,023,682	19.5	269,190,193	22.39
Cows and heifers kept for milk, born before 1900.....	20,625,432	33.4	706,236,307	34.24
Unclassified .....	1,003,786	1.6	21,031,774	20.95
Total .....	61,803,866	100.0	\$1,499,823,607	Av. \$24.27

\*Abstract of 13th Census, "Live Stock on Farms," pp. 313, 314, 323 to 325.

## PRACTICAL POINTS FOR THE TRADE

**EDITOR'S NOTE.**—Nothing but actual, bona fide inquiries are answered on this page of "Practical Points for the Trade." The National Provisioner uses no "made-up" queries, with answers taken out of old, out-of-date books. The effort is made to take up and investigate each question as it comes in, and to answer it as thoroughly as time and space will permit, with a view to the special need of that particular inquirer. It must be remembered that the answering of these questions takes time, and that the space is necessarily limited, and inquirers must not grow impatient if the publication of answers is delayed somewhat. It should also be remembered that packing-house practice is constantly changing and improving, and that experts seldom agree, so that there is always room for honest difference of opinion. Readers are invited to criticize what appears here, as well as to ask questions.]

### HIGH GRADE FRANKFURT SAUSAGE.

A New England subscriber asks this question:

Editor The National Provisioner:

Can you give me a recipe for making a first-class, high-grade Frankfurt sausage?

Frankfurt sausage may be made of almost any kind of wholesome trimmings freed of gristle, superfluous fat, bone, blood veins, etc., and properly chilled. All sausage meats should be kept clean and sweet, as also should all receptacles, machinery and casings. Sausage as soon as finished should be kept in suitable storage.

Fresh and cured meats may be used, quality and proportion according to price obtainable for the finished product. If a regular and particular trade is to be supplied, then uniformity is absolutely indispensable in every particular. Of meats that are used in the manufacture of this sausage may be mentioned fresh beef trimmings, jowl meat, pork trimmings; hog pluck, cheek and head meat; weasand meat, hog hearts, etc.; cured pork trimmings, cheek meat, beef trimmings, etc. When using cured meats the salt, saltpeter and sugar used in curing must be taken into consideration when seasoning the sausage.

Frankfurters are usually stuffed in wide sheep casings and linked four or five inches long. Smoking is effected in from three to four hours at a temperature of 120 degs. F. at the beginning to 150 degs. F. at the finish. All the cooking necessary is done in five minutes, in water at a temperature of 170 degs. F.

The following recipes have given satisfaction in the past in every respect:

No. 1 beef trimmings, 25 lbs.; hog hearts,

10 lbs.; hog cheek meat, 25 lbs.; pork trimmings (as they come from the cutting floor and run approximately 40 and 60 per cent. lean and fat, respectively), 30 lbs.; giblet meat, 20 lbs.; total meats, 110 lbs. Seasoning: salt, 2 lbs. 8 oz.; onions, 4 ozs.; mace, 4 ozs.; white pepper, 4 ozs.; saltpeter, 2 ozs.; red pepper, 1 oz.; sugar, 6 ozs.; flour, 3 lbs.; water and ice, 38 lbs., or according to amount necessary to make the batch of the proper consistency. This mixture was stuffed in extra wide sheep casings and linked 4 inches long. Smoked and cooked as before stated.

Another recipe is as follows: Hog cheek meat, 80 lbs.; regular pork trimmings, 40 lbs.; sweet-pickled pork trimmings, 40 lbs.; pluck meat, 50 lbs.; beef cheek or head meat, 90 lbs.; total, 300 lbs. Seasoning: white pepper, 12 ozs.; red pepper, 3 ozs.; mace, 6 ozs.; sugar, 12 ozs.; saltpeter, 8 ozs.; salt, 5 lbs.; flour, 15 lbs.; water and ice, 70 lbs., or sufficient necessary or allowed. This was stuffed in domestic wide sheep casings, linked 5 inches long and smoked and cooked as above stated. Some use garlic, but sparingly, of course.

Beef and pork trimmings, fresh, 400 and 200 lbs., respectively; dry cured pork head meat, 400 lbs.; total, 1,000 lbs.; makes a very acceptable mixture for frankfurters. A batch of this size requires about 5½ lbs. white pepper, 1¼ lbs. mace, with salt sufficient to make of the proper flavor.

In some instances frankfurters are made of pork entirely; as, for instance, the following recipe: Fresh pork cuttings, 258 lbs.; cured pork cuttings, 254 lbs.; flour, 35 lbs.; white pepper, 1¼ lbs.; black pepper, 1¼ lbs.; garlic, 5 ozs.; coriander, 14 ozs.; allspice, 14 ozs.; mace, 7 ozs.; saltpeter, 14 ozs.; salt, 10 lbs.; water, 239 lbs.; color water, 19 lbs.; 14 bundles sheep casings, 10½ lbs.; total, 832 lbs. This is smoked 2 hours at 160 degs. F., and cooked 5 minutes in water at 180 degs. F. It weighed 680 lbs. net.

Usually this sausage was left in the chill room at least 12 hours. Labor in this instance was figured at 50 cents per hundred pounds, net weight. Boxing figured at 25 cents per cwt.

Any kind of sausage needs to be handled

quickly from the raw material to the finished product, and kept at as low a temperature as possible throughout the process. It should not lie around the sausage room, but should be taken at once to the chill rooms.

### MAKING CAT-GUT STRINGS.

A subscriber on the Pacific Coast asks this question:

Editor The National Provisioner:

Can you furnish us with the formula for the treatment of sheep and lamb guts for the finishing and making of cat-gut strings for racquet strings and musical strings?

The sheep casings are thoroughly cleaned as for sausage; that is, fatted and slimed until nothing remains but the white, tough membrane, or the intestine proper. This is then split into even strands by means of a razor blade fixed upright on the splitting table. These strands are then spun together and stretched on drying frames.

The strings vary as to strands. An American E violin string requires six strands, while the European needs but four; this may be owing to the quality of the sheep guts. The strands are spun together by means of a spinning wheel while yet damp and pliable.

While on the drying rack the strings are polished, a block with several grooves covered with very fine emery paper being used for the purpose. The polishing must be carefully done, as there is a tendency to weaken the strings in the process. As soon as the strings are dry and polished they are taken from the frame, coiled separately and wrapped in oiled paper ready for shipment.

Essentially the process is the same in the manufacture of any kind of string, whether the fine gut string used by surgeons, the musical string, or the heavy string sometimes used as belt lacing. The finer the strings, however, the more carefully must they be handled in the process of manufacture.

Packinghouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through The National Provisioner's "Wanted and For Sale" department.

## Built for Repeat Orders—Not for Price

Satisfactory service for a period of more than 20 years is the splendid record of many Swenson evaporators in American packing houses and glue and rendering establishments. The results have been so satisfactory to the owners that more than 225 Swenson evaporators are now in operation in plants of this character. More than half of our business at present is made up of these repeat orders from satisfied customers.

The Swenson is not the cheapest evaporator on the market, for many of the parts are made of materials much more expensive than used in other evaporators. Cheaper materials have been tried, and abandoned because they would not stand the constant heavy service for which Swensons are designed. Our copper tubes cost more than steel or charcoal iron, but they are cheaper in the long run, because they last so much longer.

# SWENSON EVAPORATOR CO.

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# THE NATIONAL PROVISIONER

## New York and Chicago

Official Organ American Meat Packers'  
Association.

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### WHY PACKING CENTERS?

Among the many things to be investigated in this era—or epidemic—of investigation through which we are passing is the mystery of the growth of the meat packing industry in this country. We are hearing much, in the course of the discussion of living cost problems, of the "centralization of slaughtering and meat packing" and the growth of big packing centers like Chicago, St. Louis, Kansas City, etc.

This seems to be a grave problem. Why should meat packing have been centralized? Why has not the old method of slaughtering

in butchers' sheds and on farms continued? Why the need of these monster meat packing plants? Has it not tended to centralize the industry and concentrate it in a few hands, and is this not really the reason for the high cost of meats?

Some good and serious-minded people actually think along such a line as this, and the more they think it over (without grasping the actual facts, of course) the more firmly they are convinced that this is another instance of "dangerous centralization" in our commercial and industrial life.

Why have packing centers? In his recent review of beef production in the United States, Prof. Herbert W. Mumford of the University of Illinois, the leading beef-raising authority of the country, says: "Seven-eighths of the beef cattle and four-fifths of all cattle are produced west and south of the manufacturing district. Consequently, there has been an enormous movement of cattle from West to East to supply the demand for beef in the more densely populated sections. This has brought about the establishment of the great cattle markets at Chicago, Kansas City, St. Louis, Omaha, St. Joseph, Sioux City and South St. Paul."

It seems perfectly reasonable that if the bulk of the meat supply is produced or concentrated in certain localities, it is nothing more than common business sense to locate meat manufacturing plants in such localities and at such centers of marketing. And the bigger the market, the bigger the packing plant.

Success or failure in meat packing depends on conservation of what was once waste, the economical treatment of by-products. Even the farmer nowadays can sell his live animals and buy back the dressed meat to better advantage than if he tried to kill them on his own farm, thereby losing all the offal. Yet some of our good friends would have us go back to the woodshed and farmyard fashion of preparing our meat for market.

### A BUSINESS BUREAU

Ever since the late Major John M. Carson began to put new life and ideas into the Bureau of Manufactures of the United States Department of Commerce it has been growing more and more useful to the business men of the country. As the Bureau of Foreign and Domestic Commerce, its present title, under the energetic direction of its present chief, A. H. Baldwin, it has broadened its usefulness to a point where it is entitled to recognition as one of the most valuable bureaus of the government service.

In his annual report just issued Chief Baldwin says: "The Bureau should become the recognized and authoritative Federal clearing house for useful trade information from all governmental sources, and on every

variety of commercial subjects. This can be accomplished only by the evolution and extension of its present activities toward greater efficiency and by the prompt adoption of new methods of promotive service as opportunity is presented for such service. There are many attractive fields of activity for the Bureau now plainly in view, and these would be developed actively should the required resources be provided."

Mr. Baldwin is right. He has shown what the Bureau can do in the way of practical work for the benefit of American trade, both abroad and at home. Why not make the best use of the system he has built up? A comparatively small increase in the appropriation would enable a reorganization of the Bureau along suggested lines of increased efficiency. Under our revised tariff system we come into closer competition than ever with our trade rivals of other nations. Why not make the best use of this excellent instrument which is ready to our hand?

### IT MAKES A DIFFERENCE

The Attorney General of the State of Pennsylvania has decided that imported beef is not "cold storage" product under the terms of the State law, no matter how long it has been on board ship.

Pennsylvania recently enacted a drastic cold storage law which brands meats kept longer than a certain time as "cold storage." Recently many hundreds of thousands of pounds of perfectly good meats in Pennsylvania coolers were seized and destroyed by State inspectors under the terms of this law. It permits meats to be stored for 48 hours after arrival, but after that time they are not considered fresh, and must be branded as "cold storage."

Now the Attorney General says that foreign meats, regardless of the length of time they may have been on shipboard, may be sold as fresh meats. He does not say whether he includes in this category imported frozen meats, which may be months old.

It takes less than a week to get Western dressed meats to Pennsylvania coolers, but 48 hours thereafter they must be branded "cold storage." The shortest period in which Argentine beef can be brought here is 23 days, and ship refrigeration is notoriously less reliable than our American refrigerator cars and modern beef coolers.

No reflection whatever is intended against Argentine chilled beef; it is entirely acceptable on our markets if properly handled. Neither is it intended to call attention to the tendency on the part of public officials to be as tender toward imported meats as they are severe toward our home products. The comparison is drawn merely to illustrate the absurdity of much of the legislation intended to "regulate" cold storage.

## TRADE GLEANINGS

The Knox City Cotton Oil Company, of Knox City, Tex., has filed a certificate of dissolution.

The fat department of the Union Abattoir Company, Baltimore, Md., has been damaged by fire.

The branch house of the Cudahy Packing Company at Pittsburgh, Pa., has been damaged by fire.

The McCabe Fertilizer Company, Charleston, S. C., is being organized by W. G. McCabe, Jr., D. G. Dwight and W. D. Gaillard.

The plant of the People's Cotton Oil Company at Johnston, S. C., has been destroyed by fire. The loss is estimated at \$40,000 to \$50,000.

E. J. Register, W. L. Jones and P. H. Newton have incorporated the Metter Fertilizer Company of Metter, Ga., with a capital stock of \$15,000.

The Cockfield Livestock Company, Johnsonville, S. C., has been incorporated with a capital stock of \$5,000 by R. L. Cockfield, S. R. Cockfield and others.

John Sprech & Sons, Belleville, Ill., has been incorporated with \$30,000 capital stock to deal in meats, etc., by A. Sprech, J. P. Ulrich and A. Barthel.

H. E. Latter, W. J. Maloney and O. J. Reichard have incorporated the American Market Company, Wilmington, Del., with a capital stock of \$100,000.

F. L. Mathews and W. R. Philips are reported as promoting the organization of a company with \$50,000 capital stock to erect a co-operative cottonseed oil mill at Attala, Ala.

The Terminal Stock Yards Company, Jersey City, N. J., has been incorporated with a capital stock of \$50,000 by F. D. Dudley, Newark; F. W. Ritter and H. F. Ames, of Jersey City.

R. J. Maynes Company, Philadelphia, Pa., has been incorporated with a capital stock of

\$50,000 to conduct a general meat business. L. A. Werntz, C. W. Maynes and others are the incorporators.

The Consolidated Beef and Provision Company of Baltimore, Md., will shortly erect a thoroughly up-to-date sausage plant. The company has just been incorporated and succeeds the firm of W. Salganik & Sons.

The M. Ettlinger & Heymanson Company, New York, N. Y., has been incorporated with a capital stock of \$10,000 to manufacture butchers' supplies. M. Ettlinger, Ed. Heymanson and J. Klein of 105 West 120th street are the incorporators.

It is reported that extensive improvements will soon be made to the Morris packing plant at St. Joseph, Mo. The main hoghouse is to be remodeled and rebuilt, the oleo department will be overhauled, and a new ice machine will be installed.

The Carters Creek Fish Guano Company, of Irvington, Va., including four steamers, with equipment, land, factory buildings and machinery, was sold under a deed of trust for \$60,500 to Captain R. C. Vance, of Fredericksburg. A charter will be obtained and the bondholders will organize a company to operate the plant.

The Plankinton Packing Company, Muskego avenue and Canal street, Milwaukee, Wis., has filed application for an increase of its capital from \$250,000 to \$2,000,000. H. C. Carr, vice-president of the company, announces that the company will make extensive improvements on the present buildings, but definite plans for the improvements have not yet been announced.

### BEEF PRODUCTION IN THE U. S.

(Continued from page 17.)

in the region including Oklahoma and Texas are found the greatest relative numbers of cattle. However, owing to wide variation in type and quality, numbers are only a partial indication of the importance of cattle raising in the various sections; the value per animal must also be taken into consideration.

Table 5.—Number and Value of Cattle other than Milch Cows in the United States, April 15, 1910.\*

Section.	Number.	Average price.	Total value.
North Atlantic .....	2,130,000	\$16.54	\$35,234,000
South Atlantic .....	3,029,000	13.79	41,760,000
North Central west of the Mississippi .....	12,320,000	22.12	272,538,000
North Central east of the Mississippi .....	4,990,000	18.57	92,660,000
Southern and Gulf .....	10,756,000	16.28	175,574,000
Far Western .....	7,923,000	22.15	175,512,000
Total .....	41,180,000	(Av. \$19.28)	\$793,287,000

\*Calculated from Abstract of 13th Census, "Live Stock on Farms," p. 316.

The average value of beef cattle in the Atlantic and south central States is shown to be comparatively low. Although the north central States have only 41 per cent. of the cattle of the country (other than milch cows) numerically, the aggregate value of such cattle in these States is more than 46 per cent. of the total value.

The so-called "corn-belt" States—Ohio, Indiana, Illinois, Iowa, Missouri, Nebraska and Kansas—have about one-third of the cattle other than milch cows in the United States, but they represent more than one-third the value of such cattle in the country. In addition to the cattle regularly enumerated, upon which the preceding statement is based, we must consider the hundreds of thousands of feeding cattle that are annually brought into the corn belt to be fattened. Including this supply of cattle, and considering their quality and value, perhaps one-half the beef-producing industry of the country is centered in the seven States mentioned.

It is interesting to note that while more than two-thirds of the cattle represented on the accompanying map are west of the Mississippi River, more than two-thirds of the population of the United States is in States east of the Mississippi. In 1880, 78 per cent. of the population was east and more than one-half (about 55 per cent.) of the cattle west of the Mississippi.

Another striking comparison is that of the manufacturing and the non-manufacturing sections of the United States. At the time of the last census, more than one-half of the population was found in less than one-seventh of the area of the country, viz., the States east of the Mississippi and north of the Ohio and Potomac rivers.

This portion of the country produces more than three-fourths of our manufactured products, pays more than four-fifths of all salaries and wages, and contains more than two-thirds of the assessed value of all real and personal property. It is therefore the great consuming area of the country; but (east of Chicago) it has less than one-eighth of the beef cattle and less than one-fifth of all cattle of the United States.

In other words, seven-eighths of the beef cattle and four-fifths of all cattle are produced west and south (principally west) of the manufacturing district. Consequently, there has been an enormous movement of cattle from west to east to supply the demand for beef in the more densely populated sections. This has brought about the establishment of the great cattle markets at Chicago, the "Missouri River points"—Kansas City, St. Louis, Omaha, St. Joseph, Sioux City and South St. Paul.

(To be continued.)

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## FOR PURCHASING DEPARTMENTS

### A MODEL GARBAGE REDUCTION PLANT.

The city of Los Angeles, Cal., has recently let a contract to the Pacific Reduction Company for the disposal of all city rubbish and garbage, dead animals, etc., for a term of ten years. The Pacific Reduction Company must have a new plant ready for operation by August 27, 1914. A site for the plant has already been purchased, located on two different railroads, and the contract has recently been awarded to the Brecht Company of St. Louis to furnish the entire equipment. The cost of the plant will be in the neighborhood of \$350,000 to \$400,000.

The work includes the necessary cranes for removing the wagon beds from the wagons and delivering the garbage into the digesters, of which there will be 16, each holding approximately ten tons of garbage; a storage room which is provided for the reception of the wagons and boxes; blow-off tanks, grease-settling tanks, condensers, pumps, naphtha, fuel oil and grease storage tanks; grinder, metallic separator, screens, mixers, evaporating plant for the cooking waters; conveyors, elevators, piping, motors, etc.

The plant will consist primarily of three parts, the cooking or reduction, the drying and the naphtha extraction. The plant when completed will have a capacity to handle over 300 tons of garbage every twenty-four hours. The entire process of reduction, drying and naphtha extraction will be carried on with a minimum amount of labor, because of the very efficient conveyor systems which will be installed.

A new feature in connection with this plant consists in the utilizing of the rubbish of the city, which is sufficient to furnish fuel for the three 300 h. p. water-tube boilers, two of which will be in continual use, and the three direct-heat dryers for tankage.

This rubbish is delivered to the plant by the city, and is conveyed directly to a "hog" or shredder. This machine reduces the rubbish to a uniform size. From the shredder the "hogged" material passes through a cyclone hopper, and is delivered directly on to the fire grates. This feature is entirely new to garbage plants of this country, and will save the operating company thousands of dollars per year which would otherwise be spent for coal or fuel oil.

This is one of a number of garbage reduction plants which the Brecht Company expect to build in the near future.

### "BOSS" ELECTRIC BEEF HOISTS.

"Boss" friction hoists operated by electric motor, gear-connected, are claimed by the makers to be the most up-to-date for slaughterhouses. Placed overhead the dressing beds, these hoisting outfits require no shafting and belting; power can be instantly started and stopped by an electric switch placed within convenient reach for the men doing the dressing. The Cincinnati Butchers' Supply Company, manufacturers of "Boss" hog and beef-killing outfits, have sold a number of these machines. One was recently installed for the Kurlde Packing Company, Baltimore, Md.

### AUTOMATIC REFRIGERATION.

With the constantly recurring shortage of ice, and the frequent irregularity of delivery, it is not surprising that many are turning their attention toward "home-made" refrigeration. The Bellevue Apartments, Madison, Wis., is another example of the many new modern apartment houses, residences, clubs, hotels, cafes, butcher shops and dairies, etc., that have said good-bye to the ice man and adopted the Audiffren-Singrun refrigerating machine.

Practically no skill is required to operate this machine. Its construction is exceedingly simple. It positively eliminates the element of danger which is one of the objections against the small ammonia type machine. The Audiffren-Singrun is small, inexpensive and neat in appearance. It is generally placed in the cellar or basement and is operated by an electric motor. It can be used either to produce refrigeration, to make ice or for a combination of the two.

Another advantage claimed for this machine is that it insures absolutely hygienic refrigeration. Scientific tests show that bacteria flourish in the ordinary ice-box. The extremely low temperature made possible by the Audiffren-Singrun prevents the propagation of germs. An illustrated booklet describing in detail the workings of this clever French invention is being distributed by the manufacturers, the H. W. Johns-Manville Company, New York.

### 27 CARLOADS OF PIPE COVERING.

The most costly municipal building in the world will be soon completed, and New York will have established another high-water mark in the raising of colossal structures. So enormous is New York's new home for its municipal offices that the quantity of material used in its construction reaches stupendous figures. The ordinary visitor, for in-

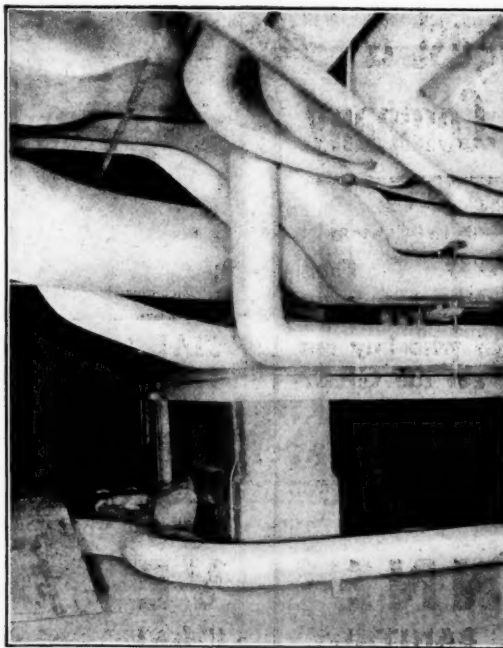
stance, would not guess that one contract alone for covering the vast maze of pipes which thread this building involves 27 carloads of pipe-covering material.

The various lines covered include steam, hot water, ventilating, cold water and ice water for drinking purposes. Particular attention is called to the group of pipes on the mezzanine floor, a picture of which is reproduced herewith. On account of the restricted space and the number of bends, the work of covering these pipes presented unusual difficulties, which required the utmost skill and patience to overcome. This contract was awarded to the H. W. Johns-Manville Company, New York.

### REFRIGERATION IN PRODUCE TRADE.

The Cincinnati Packer, a paper devoted to the interests of commercial growers, packers and shippers of fruits, vegetables, butter, eggs and produce generally, in its issue of December 20, brings the following news from Indianapolis: "Wolk & Co., who opened a produce business here recently, are installing a 'Boss' refrigerating outfit to facilitate the handling of perishables. A representative of The Cincinnati Butchers' Supply Company of Cincinnati, Ohio, manufacturers of the 'Boss' outfits, when here a few days ago stated that many produce houses in the Middle, Western and other States are becoming more and more interested in storage on the premises each year, and predicted that in a few years practically all of the best concerns in the fruit and produce trade will have plants equipped with refrigeration."

Are you a salesman, manager, superintendent, foreman or stock keeper out of a job? Watch page 48 for good openings. Almost every week some packer advertises on that page for a man. Such chances do not remain open long; look them up, it will be worth your while. Or, if you want a position, why not advertise yourself?



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# ICE AND REFRIGERATION

## NEW CORPORATIONS.

Norfolk, Va.—H. C. Irving, S. M. Irving have incorporated the Irving Ice Cream Company with a capital stock of \$25,000.

Rockwell, Tex.—J. M. Thomas, I. J. Austin and W. D. Austin have incorporated the Artesian Ice Company with \$15,000 capital stock.

Fort Worth, Tex.—The Pangburn Ice Cream Company has been incorporated with a capital stock of \$15,000. H. T. Pangburn is president.

Sodus, N. Y.—The Sodus Cold Storage Company has been incorporated with a capital stock of \$50,000 by J. G. Case, B. J. Case and H. L. Kelly.

Chicago, Ill.—The Columbia Ice Cream Company has been incorporated with a capital stock of \$60,000 by S. Donian, G. Chelemerigos and F. Heuberger.

## ICE NOTES.

Welch, W. Va. The Welch Ice Company will install a 35-ton ice plant.

Goliad, Tex.—The burned ice plant of the Goliad Supply Company is being rebuilt.

Ackerman, Miss.—The Gibson Grocery Company contemplates installing a refrigerating plant.

Singer, La.—An electric light and ice plant is to be erected here by Dr. J. W. Brown and others.

Washington, D. C.—An ice plant will be erected here by Brooke and Harry, of 719 20th street, N. W.

Pleasanton, Tex.—Additional machinery will be installed by the Pleasanton Ice and Light Company.

London, Ky.—S. W. Easley, of Williamsburg, Ky., contemplates establishing an ice plant of 10 tons capacity.

Stanley, N. C.—C. L. Letiker, Mt. Pleasant, N. C., is reported as contemplating the erection of 5 to 8-ton ice plant.

Greenfield, Mo.—It is reported that Sher-

man Qualls, of Mt. Vernon, Mo., contemplates establishing a 10-ton ice plant.

Toccoa, Ga.—It is reported that the Board of Trade is trying to secure the establishment of a cold storage warehouse for fruit.

Moberly, Mo.—The plant of the Moberly Artificial Ice Company is to be improved. An ice storage house is also to be erected.

Heber Springs, Ark.—R. L. Sigler, of Corning, Ark., is promoting the organization of a company to establish a 10-ton ice plant.

Milwaukee, Wis.—The six ice houses belonging to the Random Lake Ice Company on the Milwaukee river has been destroyed by fire.

Lynn, Mass.—The Lynn Ice & Cold Storage Company is to erect a large ice and cold-storage plant on the Breed Coal Company's wharf.

Ennis, Tex.—Around \$50,000 is to be expended by the Ennis Ice Company, installing additional machinery and increasing capacity of plant.

Gainesville, Ga.—The People's Ice Company has let contract for the installation of a 10-ton ice plant, thereby increasing its capacity to 25 tons.

Marion, Ky.—The Marion Ice and Cold Storage Company's plant has been purchased by R. L. Moore and others. The capacity is to be doubled.

Chicago, Ill.—The South Water Street Cold Storage Company has had James W. Taylor appointed receiver for the concern. The liabilities are around \$20,000 and assets \$15,000.

San Francisco, Cal.—The National Ice and Cold Storage Company, of California will commence at once the erection of two large structures to be fitted out as ice and cold-storage plants.

Frederick, Md.—At a meeting of the stockholders of the Hygeia Ice Company, held last week, the following directors were elected for the ensuing year: George William Smith, Casper E. Cline, P. L. Hargett, John C. Motter, H. B. Showman, William L. Smith and Edward S. Eichelberger. The directors organized by electing the following officers: George William Smith, president; Casper E. Cline, vice-president; Edward S. Eichelberger, secretary; P. L. Hargett, treasurer; William L. Smith, superintendent.

## PROPOSED COLD STORAGE ACT.

The Committee on Purity of Articles of Commerce appointed by the National Conference of Commissioners on Uniform State Laws has published a tentative draft of a cold storage act designed to serve as a model for State enactments after amendment in accordance with acceptable suggestions.

The committee having this work in hand is as follows: Walter E. Cote, chairman, Stamford, Conn.; Walter C. Clephane, Washington, D. C.; Carlos C. Alden, Buffalo, N. Y.; Harry E. Kelly, Denver, Colo.; Chas. McCarthy, Madison, Wis.; Cyrenius P. Black, Lansing, Mich.; Thomas A. Jenekes, Providence, R. I. In publishing this they make the following statement:

"The draft is merely for the purpose of securing the widest criticisms and suggestions of all parties affected by or interested in such legislation. The members of the committee will appreciate such criticisms and suggestions as will aid them in improving the draft, and in presenting a practical and equitable statute, which will respect private interests, and at the same time adequately safeguard the public health and the public interest."

The text of the proposed act is given by the New York Produce Review as follows:

### "An Act to Regulate Cold Storage of Articles of Food."

Be it enacted, etc.

§1. That for the purpose of this Act, a "Cold Storage Warehouse" shall be defined as a place artificially cooled to a temperature of 45 degrees Fahrenheit or below, and in which food intended for sale is placed and held for a period exceeding thirty days, but shall not be construed as applying to private dwelling houses or to refrigerating cars.

The terms "article of food" and "articles of food" as used in this act shall be construed to mean and include fresh meat and fresh meat products, except in process of manufacture, fresh food, fish, game, poultry, eggs and butter.

§2. No article of food intended for human consumption shall be placed or received in

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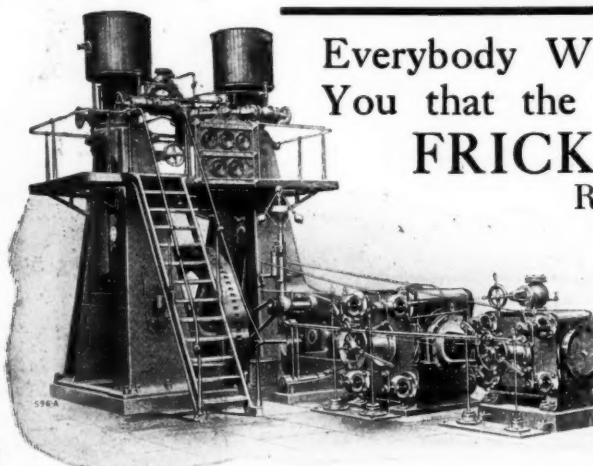
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CLEVELAND: General Cartage & Storage Co., Henry Bollinger.  
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LOUISVILLE: Union Warehouse, 7th and Magnolia Sts.  
MILWAUKEE: Central Warehouse.

MEMPHIS: Patterson Transfer Co.  
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cold storage if diseased, tainted or so deteriorated in any other way as to injure its keeping, or if not slaughtered, handled and prepared for storage in accordance with law and such rules and regulations as may be prescribed by the State Food Commissioner for the slaughtering, handling and sanitary preparation of food products for cold storage, under the authority hereinafter conferred. Any article of food, if intended for use other than human consumption, shall be marked by the owner before being cold stored in accordance with the forms prescribed or to be prescribed by the State Food Commissioner, under authority hereinafter conferred, in such a way as to plainly indicate the fact that such article is not to be sold for human food.

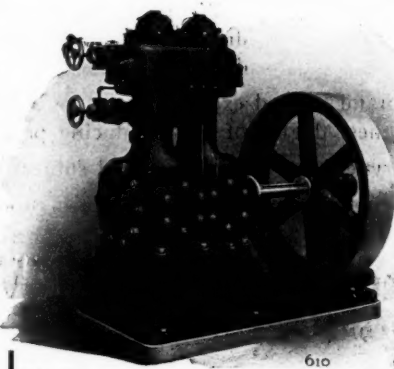
§3. No person, firm or corporation shall, by himself or another, place or store in any cold storage warehouse in this State articles of food as herein defined unless the same shall be plainly marked, stamped or tagged, either upon the container in which they are packed; or upon the food itself, with the date of receipt: Provided, that all such food in any cold storage warehouse at the time this Act goes into effect, shall, before being removed therefrom and within thirty days of the time this Act goes into effect, be plainly marked, stamped or tagged with the date when it was placed in cold storage or with the date when this Act goes into effect.

No person, firm or corporation, shall, by himself or another, remove such food from any cold storage warehouse unless the same shall be plainly marked, stamped or tagged, either on the container in which it is enclosed or upon the food itself, with the date when such food is removed from the warehouse: Provided, that when such foods are removed for interstate shipment, such marking, stamping or tagging shall not be required.

§4. No person, firm or corporation as owners or having control shall keep in cold storage, any article of food for a longer period than twelve calendar months, except with the consent of the State Food Commissioner as hereinafter provided. The State Food Commissioner may, upon application, grant permission to extend the period of storage beyond twelve months for a particular consignment of goods, if the goods in question are found upon examination at the end of twelve months to be in proper condition for further storage. The length of time for which further storage is allowed shall be specified in the order granting the permission. A report on each case in which such extension of storage may be permitted, including information relating to the reason for the action of the State Food Commissioner, the kind and amount of goods for which the storage period was extended, and the length of time for which the continuance was granted, shall be included in the annual report of the State Food Commissioner. Such extension shall be not more than sixty days; a second extension of not more than sixty days may be granted upon a re-examination, but the entire extended period shall be not more than one hundred and twenty days in all.

§5. It shall be unlawful to sell, or to offer

WATCH PAGE 48 FOR BARGAINS



## A Sure Way

to safeguard your business is to install a Refrigerating Machine that is known to be reliable in every way.

**YORK** Vertical Enclosed Machines are built like a motor car. Have Die Forged Crank Shafts, ground to gauge, with Die Cast Bearings. Self-contained, with all parts interchangeable.

Over 500 of these Machines were sold in 1913. Tested before shipment—you take no chances. They need but little attention and do not require a skilled operator. Carried in stock by our Branches throughout the Country, so that you can get them promptly.

**York Manufacturing  
Company**  
York, Pa.

Branches in all Principal Cities

## The correct estimated value of A Refrigerator Door and Window—is service

1st—Efficiency

2nd—Strength and Durability

JONES COLD STORE DOOR CO., HAGERSTOWN, MARYLAND, products combine and recommend to the trained and untrained eye, unexaggerated ability to perform its work and to stand up to its place.

The construction object is in defiance to the

**SLAM BANG LABORERS**

**"DISABLE ME IF YOU CAN"**

HINGES AND FASTENERS weigh 60 lbs. to the set.

The doors and Windows work as easily as the front Door on your dwelling.

They will not leak.

Refrigerator Door and Frame and Windows mean shipped complete ready to set in the opening.

We guarantee our "AD" statements.

We believe a big part of our success is due to pleasing our patrons.

We are the sole manufacturers of the "NO EQUAL" DOOR with round jams so popular with the packing trade.

Our Revolving Ice Cream Door is a success for its purpose.

Our Ice Doors and Chutes do all that is required.

**Jones Cold Store Door Co.**  
Hagerstown, Md., U.S.A.



## Quality Uniformity Purity Reliability

Consider each and all of these points in judging ammonia. The economy and efficiency of your cooling system are based on the quality of your anhydrous ammonia.

We guarantee the Armour brand to be pure and dry—free from all foreign substances and non-condensable gases.

In the great Armour plants this brand is used exclusively. Use it in your plant and be assured of complete satisfaction and the very highest degree of cold-producing power.

Each drum is tested for purity, dryness and volatility. Sold subject to your test before using.

Stocks carried at all principal shipping points. Write for information.

### The Armour Ammonia Works

Owned and Operated by **ARMOUR & COMPANY**

**CHICAGO, ILL.**

or expose for sale, articles of food which have been held in cold storage without notifying persons purchasing, or intending to purchase the same, that they have been so kept by the display of a placard conspicuously marked, "Cold Storage Goods," on the bulk mass or article, and it shall be unlawful to represent or advertise as fresh goods articles of food which have been held in cold storage.

§6. It shall be unlawful to return to cold storage any article of food which has once been released from such storage and placed on the market for sale to consumers, but nothing in this section shall be construed to prevent the transfer of goods from one cold storage warehouse to another: Provided, that all prior stamping, marking and tagging shall remain thereon, and that such transfer is not made for the purpose of evading any provision of this Act.

§7. Any person, firm or corporation desiring to operate or to continue to operate a cold storage warehouse shall make application in writing to the State Food Commis-

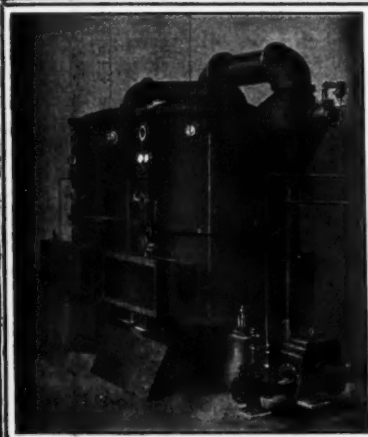
sioner for that purpose, stating the location of his plant or plants. On receipt of the application the State Food Commissioner shall cause an examination to be made into the sanitary condition of said plant or plants, and if found by him to be in a sanitary condition and otherwise properly equipped for the business of cold storage, the State Food Commissioner shall cause a license to be issued authorizing the applicant to operate such cold storage warehouse or warehouses for and during the period of one year. The license shall be issued upon payment by the applicant of a license fee of — to the Treasurer of the State for each such warehouse.

§8. In the event that any place or places, or any part thereof, covered by a license, under the provision of this Act shall at any time be deemed by the State Food Commissioner to be in an unsanitary condition; it shall be the duty of the State Food Commissioner to notify the licensee of such condition, and upon the failure of the licensee to put such specified place or places, or the specified

part thereof, in a sanitary condition within a time to be designated by him, it shall be the duty of the State Food Commissioner to prohibit the use under his license of such specified place or places, or part thereof, as he deems in an unsanitary condition until such time as it may be put in a sanitary condition.

§9. It shall be the duty of any person, firm or corporation licensed to operate a cold storage warehouse, to keep an accurate record of the receipts and the withdrawals of the articles of food, and the State Food Commissioner shall have free access to those records at any time. Every such person, firm or corporation shall, furthermore, submit a monthly report to the State Food Commissioner, setting forth in itemized particulars the quantity of food products held in cold storage. Such monthly reports shall be filed on or before the fifth day of the following month; and the reports so rendered shall show the conditions existing on the last day of the month.

(Continued on page 32)



## KEEP YOUR EYE ON The Zarembo Patent Evaporator

For TANKWATER and GLUE

Built in all sizes from 100 to 10,000 gallons per hour

*We offer, not the excellence of yesterday, but the excellence of today*

THE WISE PACKER investigates and buys from  
**ZAREMBA COMPANY** **Buffalo, N. Y.**

(New York Office, 708 Singer Annex)



## PROVISIONS AND LARD

### WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

#### Prices Advance—Trading More Active—Produce Demand Maintained—Offerings Still Light—Hogs Firmer.

The feature of the provision market the past week was a further steady advance in contracts to new high records for the season. The advance in pork from the low point at the end of last month has been about \$1.25 a barrel, while lard has improved  $\frac{1}{2}$  c., and ribs nearly 1 c. This improvement in values has come in face of a heavy movement of hogs, large stocks, and the fact that prices were already considerably over last year. The advance in the nearby deliveries places the lard market about  $1\frac{1}{2}$  c. a pound for the May delivery over last year, ribs  $1\frac{3}{4}$  c. and pork about \$3 a barrel. This advance, considering the large stocks on hand, was quite a surprise to a good many in the trade who had looked for some setback in values on account of the heavy hog movement, the large stocks, and the relatively high prices.

While the price of product has advanced there has also been a gain in the price of hogs. The average last week was higher than the preceding week, and showed a gain of about 80 c. a hundred over a year ago. The average prices for live stock at Chicago for the week compared with previous years follow:

	Hogs.	Cattle.	Sheep.	Lambs.
Last week .....	\$8.20	\$5.45	\$5.50	\$7.95
Previous week .....	8.00	5.30	5.35	7.90
Cor. week, 1913 .....	7.40	5.05	5.25	8.70
Cor. week, 1912 .....	6.35	7.00	4.50	6.75
Cor. week, 1911 .....	7.95	6.20	4.10	6.25
Cor. week, 1910 .....	8.65	6.25	5.50	8.45
Cor. week, 1909 .....	5.80	5.95	4.85	7.55
Cor. week, 1908 .....	4.55	5.45	4.75	6.75

The quality of the hogs is fairly good, although weights are a little bit less than last year. The average weight last week in Chicago was 214 pounds, compared with 209 pounds the previous week, and 226 pounds last year. The improvement in quality over the preceding week was a little more than was expected. The situation as to the pos-

sible hog supply is attracting a good deal of attention, and the trade is looking forward to the Government report which will be issued January 27, at 2 p. m., with a good deal of interest. This report on hogs will compare with 61,178,000, reported last year; 65,410,000 reported in 1912, and 65,620,000 reported in 1911. The Census Bureau report of April 15, 1910, was 58,185,676. The figures on cattle will compare with 20,497,000 milch cows a year ago, and 36,030,000 other cattle. On sheep the report will compare with 51,482,000 last year.

The reports are somewhat confusing as to the situation in regard to the probable supply of hogs in the country. It is fairly certain that there has been a good deal of loss from disease, but these reports have been so sporadic that it is not at all clear whether the losses from disease will be more than normal or not. This is such an important situation that it is likely to have a very material influence on the statement to be given of the total not only to be reported now, but of the losses from disease which will be given later. This condition report is issued for the year ending March 31, and a year ago the losses from disease were 6,738,283, or 110.1 per thousand. This compares with 5,834,000 loss in 1912, and an average loss for ten years of 2,697,000.

The movement of hogs to market continues, and the receipts at the six principal points last week were 464,000, while the packing for the week was 686,000, compared with 585,000 the preceding week, and 690,000 last year. The past week was the first week of the season thus far that the packing has been under instead of over a year ago. The total packing since November 1 has been 6,620,000, compared with 6,209,000 last year. The receipts of hogs this week started off quite heavy for the first two days, but have lessened a little, possibly due to the severe

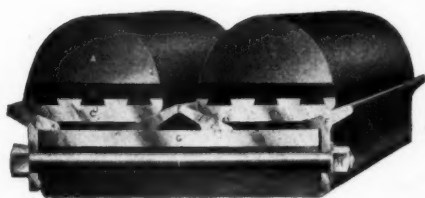
weather conditions, and the movement also has been influenced to some extent by the more optimistic feeling regarding hogs and product, so that the country is possibly waiting for somewhat better values for the hogs.

The distribution of product is good, and for the past week the shipments of product from Chicago were on a liberal scale, and the movement continues to materially exceed last year on meats, which may be a reflection of the better demand claimed, although the stocks of product are liberal for the season. The fact that product, both fresh and cured, is going into distribution very steadily, is giving a good deal of confidence to holders of product, particularly with the persistent reports regarding a probable decrease in the movement of hogs later. The exports of product are showing a gain in meats, and for the season thus far have been about  $4\frac{1}{2}$  million pounds more than last year, while the decrease in exports of lard is now only 7 $\frac{1}{4}$  million pounds, indicating a picking up in this respect.

The whole situation is for the time being quite encouraging to the believers in better values. The influence of the importation of foreign meats and fats has not as yet been sufficient to influence the domestic situation to any extent, and it is evident from the export movement of hog products that the foreign demand is being maintained, and Europe is willing to pay good prices both on fats and meats.

**LARD.**—The strength at the West in spot and contract has resulted in a general advance in the local market. Demand at the advance is rather quiet, but some orders are coming in at the advance. City steam, 11c.; Middle West, \$11.10@11.20; Western, \$11.35@11.40; refined, Continent, \$11.75; South American, \$12.15; Brazil, kegs, \$13.15; compound lard, 8 $\frac{3}{4}$ @8 $\frac{1}{2}$  c.

**PORK.**—The market is firm, but quiet, on



### Tires that have abolished lost time

## UNITED STATES STANDARD MOTOR TRUCK TIRES

(DEMOUNTABLE)

have done away with the lost time and delivery tie-ups that have heretofore attended the replacement or the repair of a tire. Your driver can change the United States Tire (even dual equipment) in your own garage in a few minutes' time.

When you purchase United States Tires you are sure of these vitally important facts:

1. Of the organization behind these famous tires.
2. Of vast experience in tire building.
3. Of a tremendous company that actually backs up its tires and has real service branches.

## UNITED STATES TIRE COMPANY, NEW YORK

all grades. Offerings are light. Mess is quoted \$23.50@24; clear, \$20.25@22; family, \$24.50@27.

**BEEF.**—The market shows a very steady tone, but with small trade. Family, \$19@20; mess, \$17.75@18.75; packet, \$18@19; extra India mess, \$28@30.

SEE PAGE 39 FOR LATER MARKETS.

### EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, January 14, 1914:

**BACON.**—Antwerp, Belgium, 141,750 lbs.; Alexandria, Egypt, 2,000 lbs.; Bristol, England, 121,164 lbs.; Callao, Peru, 1,056 lbs.; Caibarien, Cuba, 37,315 lbs.; Cienfuegos, Cuba, 33,698 lbs.; Copenhagen, Denmark, 15,319 lbs.; Christiania, Norway, 19,613 lbs.; Cadiz, Spain, 665 lbs.; Colon, Panama, 6,028 lbs.; Drontheim, Norway, 32,005 lbs.; Gibraltar, Spain, 26,500 lbs.; Genoa, Italy, 273,225 lbs.; Hamilton, W. I., 2,364 lbs.; Havana, Cuba, 22,483 lbs.; Hull, England, 227,071 lbs.; Hango, Russia, 45,797 lbs.; Kingston, W. I., 452 lbs.; Las Palmas, A. R., 4,773 lbs.; London, England, 42,069 lbs.; Liverpool, England, 978,065 lbs.; Manzanillo, Cuba, 14,507 lbs.; Marseilles, France, 23,110 lbs.; Manchester, England, 61,000 lbs.; Newcastle, England, 5,600 lbs.; Naples, Italy, 80,815 lbs.; Porto Empedocle, 6,836 lbs.; Progreso, Mexico, 494 lbs.; Santiago, Cuba, 5,015 lbs.; Stockholm, Sweden, 31,055 lbs.

**HAMS.**—Antigua, W. I., 9,684 lbs.; Antwerp, Belgium, 13,125 lbs.; Bristol, England, 33,095 lbs.; Barbados, W. I., 10,305 lbs.; Barcelona, Spain, 12,209 lbs.; Curacao, Leeward Islands, 1,628 lbs.; Cristobal, Panama, 12,732 lbs.; Caibarien, Cuba, 10,900 lbs.; Cienfuegos, Cuba, 10,963 lbs.; Cadiz, Spain, 3,646 lbs.; Colon, Panama, 11,322 lbs.; Demerara, British Guiana, 14,125 lbs.; Glasgow, Scotland, 721,533 lbs.; Guadeloupe, W. I., 15,343 lbs.; Havana, Cuba, 19,961 lbs.; Hull, England, 169,600 lbs.; Hamilton, W. I., 9,519 lbs.; Kingston, W. I., 4,539 lbs.; London, England, 114,207 lbs.; Liverpool, England, 724,944 lbs.; Manzanillo, Cuba, 1,015 lbs.; Macoris, S. D., 7,191 lbs.; Manchester, England, 74,995 lbs.; Nassau, W. I., 12,442 lbs.; Port au Prince, W. I., 7,512 lbs.; Port Limon, C. R., 1,408 lbs.; Progreso, Mexico, 2,137 lbs.; Savanilla, Colombia, 775 lbs.; Santiago, Cuba, 2,317 lbs.; San Domingo, S. D., 11,799 lbs.; St. Croix, W. I., 7,727 lbs.; Sanchez, S. D., 6,995 lbs.; Southampton, England, 40,577 lbs.; Surinam, Dutch Guiana, 5,337 lbs.; Turks Island, W. I., 554 lbs.; Vera Cruz, Mexico, 3,563 lbs.

**LARD.**—Antofagasta, Chile, 2,900 lbs.; Alagoa Bay, Africa, 58,600 lbs.; Aberdeen, Scotland, 17,466 lbs.; Antigua, W. I., 36,220 lbs.; Acajutla, Salvador, 1,325 lbs.; Antwerp, Bel-

gium 375,135 lbs.; Aarhus, Denmark, 37,000 lbs.; Alexandria, Egypt, 1,120 lbs.; Barbados, W. I., 19,884 lbs.; Bristol, England, 187,000 lbs.; Belfast, Ireland, 17,262 lbs.; Barranquilla, Colombia, 4,000 lbs.; Bordeaux, France, 100,487 lbs.; Buenos Aires, A. R., 4,800 lbs.; Bremen, Germany, 52,550 lbs.; Buenaventura, Colombia, 1,000 lbs.; Bergen, Norway, 6,538 lbs.; Bari, Italy, 11,100 lbs.; Callao, Peru, 18,665 lbs.; Cayenne, French Guiana, 1,300 lbs.; Cristobal, Panama, 8,894 lbs.; Caibarien, Cuba, 49,419 lbs.; Colon, Panama, 31,014 lbs.; Curacao, Leeward Islands, 2,365 lbs.; Cienfuegos, Cuba, 24,332 lbs.; Cardiff, Wales, 28,000 lbs.; Copenhagen, Denmark, 39,828 lbs.; Christiania, Norway, 14,218 lbs.; Catania, Sicily, 17,875 lbs.; Delagoa Bay, Africa, 1,775 lbs.; Demerara, British Guiana, 5,500 lbs.; Glasgow, Scotland, 218,294 lbs.; Gibraltar, Spain, 75,300 lbs.; Guadeloupe, W. I., 2,600 lbs.; Guayaquil, Ecuador, 3,619 lbs.; Gothenberg, Norway, 32,913 lbs.; Hamilton, W. I., 4,400 lbs.; Hull, England, 339,396 lbs.; Havana, Cuba, 59,380 lbs.; Kingston, W. I., 5,727 lbs.; Las Palmas, A. R., 20,300 lbs.; Lagos, Spain, 16,863 lbs.; Leith, Scotland, 70,057 lbs.; London, England, 850,359 lbs.; Liverpool, England, 471,179 lbs.; Macoris, S. D., 15,955 lbs.; Manzanillo, Cuba, 10,087 lbs.; Manchester, England, 848,509 lbs.; Marseilles, France, 41,411 lbs.; Nassau, W. I., 25,970 lbs.; Newcastle, England, 59,478 lbs.; Naples, Italy, 29,975 lbs.; Puerto Mexico, Mexico, 1,200 lbs.; Port au Prince, W. I., 116,560 lbs.; Port Limon, C. R., 4,437 lbs.; Port Said, Egypt, 1,320 lbs.; Rio Janeiro, Brazil, 8,000 lbs.; Sanchez, S. D., 39,118 lbs.; St. Croix, W. I., 12,843 lbs.; Stettin, Germany, 342,472 lbs.; St. Johns, N. F., 43,960 lbs.; San Domingo, S. D., 25,205 lbs.; Santa Marta, Colombia, 3,300 lbs.; Santiago, Cuba, 5,624 lbs.; Savanilla, Colombia, 30,426 lbs.; Southampton, England, 163,100 lbs.; Turks Island, W. I., 4,238 lbs.; Tunis, Algeria, 1,793 lbs.; Tumaco, Colombia, 3,600 lbs.; Valparaiso, Chile, 4,500 lbs.; Vera Cruz, Mexico, 16,255 lbs.

**PORK.**—Antigua, W. I., 102 bbls.; Barbados, W. I., 20½ bbls.; Caibarien, Cuba, 4 tes., 40 bx.; Colon, Panama, 30 bbls.; Demerara, British Guiana, 50 bbls.; Glasgow, Scotland, 65 bbls.; Guadeloupe, W. I., 18 bbls.; Hamilton, W. I., 10 bbls.; Kingston, W. I., 25 bbls.; London, England, 75 bbls., 25 tes.; Liverpool, England, 60 bbls.; Macoris, S. D., 10 bbls.; Marseilles, France, 25 bbls.; Nassau, W. I., 74 bbls.; Port au Prince, W. I., 200 bbls.; Port Limon, C. R., 10½ bbls.; Port Antonio, W. I., 5 bbls.; St. Johns, N. F., 1,888 bbls.; San Domingo, S. D., 39 bbls.; St. Croix, W. I., 31 bbls.; Sanchez, S. D., 18 bbls.; Surinam, Dutch Guiana, 126 bbls.; Turks Island, W. I., 8 bbls.

**SAUSAGE.**—Colon, Panama, 100 pa.; Messina, Sicily, 50 pa.; San Domingo, S. D., 94 pa.; Santiago, Cuba, 20 cs.

### GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from the Davidson Commission Co.)

Chicago, January 14.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

**Regular Hams—Green,** 8@10 lbs. ave., 13½@c.; 10@12 lbs. ave., 13¾@13½@c.; 12@14 lbs. ave., 13½@13¾@c.; 14@16 lbs. ave., 13¼@13½@c.; 16@20 lbs. ave., 13¾@13½@c.; Sweet pickled, 8@10 lbs. ave., 13¼@c.; 10@12 lbs. ave., 13@13½@c.; 12@14 lbs. ave., 12¾@13c.; 14@16 lbs. ave., 12¾@13c.; 16@20 lbs. ave., 13¼@13½@c.

**Skinny Hams—Green,** 14@16 lbs. ave., 14¼@14½@c.; 16@18 lbs. ave., 14¼@14½@c.; 18@20 lbs. ave., 14¼@14½@c.; 22@24 lbs. ave., 14¼@14½@c.; Sweet pickled, 14@16 lbs. ave., 13¾@14c.; 16@18 lbs. ave., 13¾@14c.; 18@20 lbs. ave., 13¾@14c.; 22@24 lbs. ave., 13¾@14c.

**New York Shoulders—Green,** 10@12 lbs. ave., 11@11½@c.; Sweet pickled, 10@12 lbs. ave., 11@11½@c.

**Picnic Hams—Green,** 5@6 lbs. ave., 9½@10c.; 6@8 lbs. ave., 9½@9¾@c.; 8@10 lbs. ave., 9½@9¾@c.; 10@12 lbs. ave., 9½@9¾@c.; Sweet pickled, 5@6 lbs. ave., 10@10½@c.; 6@8 lbs. ave., 9¾@9¾@c.; 8@10 lbs. ave., 9¾@9¾@c.; 10@12 lbs. ave., 9¾@9¾@c.

**Clear Bellies—Green,** 6@8 lbs. ave., 14@14½@c.; 8@10 lbs. ave., 13¾@13½@c.; 10@12 lbs. ave., 13¼@13½@c.; 12@14 lbs. ave., 13@13½@c.; Sweet pickled, 6@8 lbs. ave., 13¾@14c.; 8@10 lbs. ave., 13¾@13½@c.; 10@12 lbs. ave., 13¼@13½@c.; 12@14 lbs. ave., 13@13½@c.

### EXPORTS OF PROVISIONS

Exports of hog products for the week ending Jan. 10, 1914, with comparisons:

PORK, BBLs.				
To—	Week ending Jan. 10, 1914.	Week ending Jan. 11, 1913.	From Nov. 1, '13, to Jan. 10, 1914.	
United Kingdom...	288	463	2,947	
Continent .....	359	580	2,510	
So. & Cen. Am. ....	456	505	2,859	
West Indies .....	929	888	9,045	
Br. No. Am. Col. ....	617	729	6,658	
Other countries .....	.....	9	210	
<b>Total .....</b>	<b>2,643</b>	<b>2,669</b>	<b>23,059</b>	
MEATS, LBS.				
United Kingdom...	7,997,000	8,521,450	59,178,050	
Continent .....	842,575	1,058,460	4,891,300	
So. & Cen. Am. ....	60,000	55,200	1,054,525	
West Indies .....	131,800	258,075	1,644,275	
Br. No. Am. Col. ....	14,000	.....	55,000	
Other countries .....	.....	19,675	2,000	
<b>Total .....</b>	<b>8,945,975</b>	<b>9,912,900</b>	<b>66,825,150</b>	
LARD, LBS.				
United Kingdom...	8,387,718	3,960,150	53,326,366	
Continent .....	2,231,157	4,480,500	33,924,758	
So. & Cen. Am. ....	455,700	586,450	3,567,114	
West Indies .....	296,046	923,000	4,590,222	
Br. No. Am. Col. ....	6,050	49,295	175,788	
Other countries .....	13,700	110,600	134,250	
<b>Total .....</b>	<b>11,370,400</b>	<b>10,115,595</b>	<b>95,694,498</b>	

### RECAPITULATION OF THE WEEK'S EXPORTS.

	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York .....	1,916	3,236,725	4,744,960
Boston .....	240	3,407,250	2,775,441
Philadelphia .....	32	64,000	625,000
New Orleans .....	455	116,600	669,000
Galveston .....	.....	.....	39,000
Portland, Me. ....	.....	1,627,000	155,000
St. John, N. B. ....	.....	288,000	2,312,000
<b>Total week .....</b>	<b>2,643</b>	<b>8,945,975</b>	<b>11,370,401</b>
Previous week .....	1,623	6,843,225	11,158,110
Two weeks ago .....	2,431	5,246,125	5,914,685
Cor. week last yr ..	2,669	9,912,900	10,115,995

### COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, '13, to Jan. 10, '14.	Same time last year.	Changes.
Pork, lbs. ....	4,619,800	4,655,400	Inc. 15,600
Meats, lbs. ....	66,825,150	62,107,300	Inc. 4,657,850
Lard, lbs. ....	95,694,498	103,450,509	Dec. 7,756,011

### OCEAN FREIGHTS.

	Liverpool.	Glasgow.	Hamburg.
	Per ton.	Per ton.	Per 100 lbs.
Beef, per tierce .....	20/	22/6	@23c.
Oil Cake .....	14c.	17c.	@18c.
Bacon .....	20/	22/6	@23c.
Lard, tierces .....	20/	22/6	@23c.
Cheese .....	25/	30/	@30c.
Canned meats .....	20/	22/6	@23c.
Butter .....	20/	22/6	@23c.
Tallow .....	20/	22/6	@23c.
Pork, per barrel .....	20/	22/6	@23c.

### EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Thursday, January 8, 1914, as shown by Williams & Terhune's report, are as follows:

Steamer and Destination.	Cake.	Oil.	Butter.	Hams.	Tallow.	Beef.	Pork.	Lard.
Bags.	Bbls.	Pkgs.	Boxes.	Pkgs.	Pkgs.	Bbls.	Tes. and Pkgs.	
Mesaba, London .....	700	.....	271	.....	85	145	6425	
Philadelphia, Southampton .....	.....	.....	376	.....	.....	200	3075	
Toronto, Hull .....	55	.....	662	.....	40	80	6954	
Pascal, Manchester .....	50	.....	78	.....	10	350	9500	
Exeter City, Bristol .....	.....	.....	462	.....	90	105	15	6845
Caledonia, Glasgow .....	550	.....	1422	.....	15	60	120	650
President Grant, Hamburg .....	510	.....	.....	.....	.....	50	1399	4096
Amerika, Hamburg .....	450	.....	50	.....	50	1000	25	
George Washington, Bremen .....	.....	.....	.....	.....	.....	.....	1300	
Potsdam, Rotterdam .....	8771	750	.....	.....	30	635	9009	
Uranium, Rotterdam .....	5558	.....	.....	.....	.....	.....	.....	
Tangistan, Rotterdam .....	632	.....	.....	.....	.....	.....	.....	
Hellig Olav, Baltic .....	155	.....	735	.....	115	946	1725	
Bergensfjord, Baltic .....	.....	.....	995	.....	175	100	85	
Finland, Antwerp .....	6327	.....	120	.....	70	82	130	2785
Honduras, Havre .....	100	.....	.....	.....	.....	115	.....	
Canada, Marseilles .....	1100	825	.....	.....	.....	.....	.....	
Calabria, Mediterranean .....	300	.....	740	.....	.....	25	1700	
Prinzess Irene, Mediterranean .....	1475	.....	268	.....	.....	110	2620	
<b>Total .....</b>	<b>22388</b>	<b>5920</b>	<b>6188</b>	<b>565</b>	<b>627</b>	<b>5240</b>	<b>56709</b>	

# TALLOW, STEARINE, GREASE and SOAP

## WEEKLY REVIEW

**TALLOW.**—The local tallow market has been without special feature during the last several days, and it appeared as though the trading of the preceding week again balanced the supply and demand situation for a short time at least. There were still offerings of prime city on the basis of 6½c., and loose specials could be had at 7c., but there was no tendency to force sales. Little attention was given to the firmness of the Western provision markets at times, or the rise in cottonseed oil. An offsetting factor appeared to be the London Auction sales, which brought forth prices unchanged to 3d. lower, on sales of 571 casks of 1,465 offered. It is not surprising that there is a more mixed sentiment at this time, relative to future tallow prices. An important interest in the trade claims that a broad survey of the situation is now made necessary, due to the new tariff law. A considerable amount of tallow is believed to have been contracted for to come into this country. Australia and England, also South America and China, have figured in this business. Of course this stuff will arrive gradually. Latest advices from the west are that there is less selling pressure there, although recently there were important accumulations. Prime City Tallow locally is quoted at 6½c. asked, and City Specials loose at 7c.

**OLEO STEARINE.**—A somewhat steadier undertone has prevailed, with the market quoted at 8¾c. bid. A steadier feeling at the West has had influence. More comment has been made on the fact that foreign stearine comes into this country in bags, and therefore conflicts with the pure-food law, limiting its outlet at this time chiefly to the tanners.

SEE PAGE 39 FOR LATER MARKETS.

**OLEO. OIL.**—Trading during the week has been very quiet, with absence of interest both at home and abroad. Extras are quoted at New York at 10c., and 57 florins at Rotterdam.

**GREASE.**—Prices are very steady on the good grades and the market is firm for the good qualities. Quotations are nominal, as follows: Yellow, 5¾@6¼c.; bone, 5¾@6¾c.; house, 5¾@6¼c.

**COCOANUT OIL.**—The local market has shown a little easing in values with dull trade, but cables the past few days have shown a better tone, with reports of improving demand. Cochin, 12¼@12½c.; arrival, 11¼@12c.; Ceylon, 10½c.; shipment, 10¼@10½c.

**CORN OIL.**—The market is firm but quiet. Producers have advanced prices the past few days. Prices quoted at \$6.75 in car lots.

**SOYA BEAN OIL.**—The market is firm but quiet. Spot is quoted at 6¾@7c.

**PALM OIL.**—The position of the market is a little better. Demand is still quiet, but tone has improved, with some indications of better inquiry. Prime red spot, 6¾c.; due to arrive, 6¾@6¾c.; Lagos, spot, 7½@7¾c.; to arrive, 7½c.; palm kernel, 10¼@10¾c.; shipment, 10¼@10¾c.

**NEATSFOOT OIL.** Prices show a steady tone, but trade is still quiet. For 20 cold test, 96@98c.; 30 do., 88c.; 40 do. water white, 82c.; prime, 68c.; low grade, off yellow, 62c.

### FRESH BEEF IMPORTS.

Imports of fresh beef into the port of New York during the past week totaled 3,885 quarters, compared to 2,394 quarters last week, and 22,890 quarters two weeks ago. Last week's arrivals included 1,754 quarters of chilled and 640 frozen; this week's were all chilled beef from Argentina via Liverpool.

Imports of meat products other than the usual European arrivals of casings, stearine, etc., included 241 bags bones, 371 bags knuckle bones, 1,823 bags crushed skulls and jaws, and 7,000 lbs. horn pith, all from South America.

### LIVESTOCK AND BEEF EXPORTS.

Exports of livestock and dressed beef from United States and Canadian ports for the week ending January 10, 1914, are reported by Williams & Terhune as follows:

Port.	Cattle.	Sheep.	Beef.
From New York .....	—	—	—
From Boston .....	—	—	—
From Philadelphia .....	—	—	—
From Baltimore .....	—	—	—
From Montreal .....	—	—	—
Total .....	—	—	—
Total last week .....	—	1,000	—

### FOREIGN COMMERCIAL EXCHANGE.

New York, January 16.—Foreign commercial exchange rates were quoted today as follows:

London—		
Bankers' 60 days .....	4.83½	@ 4.83½
Demand sterling .....	4.8635	@ 4.8600
Commercial, sight .....		@ 4.85½
Paris—		
Commercial, 90 days .....	5.25—1.32	@ 5.25
Commercial, 60 days .....	5.23½—1.32	@ 5.23½
Commercial, sight .....	5.20—1.32	@ 5.20
Berlin—		
Commercial, 90 days .....	93%	@ 93 11-16
Commercial, 60 days .....	94	@ 94 1-16
Commercial, sight .....	94%	@ 94%
Antwerp—		
Commercial, 60 days .....	5.26¼	@ 5.26¼—1-16
Amsterdam—		
Commercial, 60 days .....	39 13-16	@ 39 13-16+1-32

### EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, January 14, 1914:

**BEEF.**—Antigua, W. I., 105 bbls.; Algoa Bay, Africa, 15 tes.; Barbados, W. I., 32½ bbls., 42 tes.; Colon, Panama, 25 bbls.; Curacao, Leeward Islands, 12 bbls.; Demerara, British Guiana, 49 bbls., 9 tes.; Glasgow, Scotland, 75 tes.; Halifax, N. S., 25 bbls.; Hamilton, W. I., 18 bbls.; Kingston, W. I., 47½ bbls., 10 tes.; London, England, 25 bbls., 20 tes.; Nassau, W. I., 69 bbls.; Newcastle, England, 12 bbls.; Port Limon, C. R., 15 bbls.; Port Antonio, Cuba, 5 bbls.; Port au Prince, W. I., 38 bbls.; St. Johns, N. F., 458 bbls.; San Domingo, S. D., 7 pa.; St. Croix, W. I., 27 bbls.; Surinam, Dutch Guiana, 173 bbls.; Turks Island, W. I., 6 pa.

**FRESH MEAT.**—Colon, Panama, 42,383 lbs.; Cristobal, Panama, 163,766 lbs.; Hamilton, W. I., 22,454 lbs.; London, England, 65,843 lbs.

**OLEO OIL.**—Antwerp, Belgium, 35 tes.; Alexandria, Egypt, 30 tes.; Barbados, W. I., 13 tes.; Constantinople, Turkey, 25 bbls.; Copenhagen, Denmark, 500 tes.; Glasgow, Scotland, 100 tes.; Gothenberg, Norway, 70 tes.; Havana, Cuba, 15 tes.; London, England, 1,300 tes.; Liverpool, England, 75 tes.; Metelin, Italy, 5 tes.; Malmö, Sweden, 240 tes.; Salonica, Turkey, 30 tes.; Trieste, Austria, 75 tes.  
From Baltimore to Rotterdam, Holland, 35 tes.

**OLEOMARGARINE.**—Colon, Panama, 10,200 lbs.; Hamilton, W. I., 1,710 lbs.; Havana, Cuba, 1,250 lbs.; Nassau, W. I., 2,103 lbs.; Port au Prince, W. I., 6,100 lbs.; St. Croix, W. I., 4,025 lbs.; San Domingo, S. D., 1,420 lbs.; Sanchez, S. D., 190 lbs.; Vera Cruz, Mexico, 1,000 lbs.

**TALLOW.**—Antwerp, Belgium, 4,338 lbs.; Barbados, W. I., 1,000 lbs.; Constantinople, Turkey, 150 tes.; London, England, 90,735 lbs.; San Domingo, S. D., 27,017 lbs.; Sanchez, S. D., 4,857 lbs.

**TONGUE.**—London, England, 10 pa.; Liverpool, England, 10 bbls.

**CANNED MEAT.**—Antigua, W. I., 65 pa.; Algoa Bay, Africa, 516 pa.; Antofagasta, Chile, 612 cs.; Bristol, England, 250 cs.; Cristobal, Panama, 39 pa.; Curacao, Leeward Islands, 25 cs.; Colon, Panama, 304 pa.; Delagoa Bay, Africa, 42 pa.; Demerara, British Guiana, 44 pa.; Glasgow, Scotland, 225 cs.; Hamilton, W. I., 28 pa.; Kingston, W. I., 27 pa.; London, England, 773 cs.; Liverpool, England, 501 cs.; Manchester, England, 1,140 pa.; Nassau, W. I., 64 pa.; Port Antonio, Cuba, 25 cs.; San Domingo, S. D., 57 cs.; St. Croix, W. I., 24 pa.; Sanchez, S. D., 72 pa.; Vera Cruz, Mexico, 31 pa.

# Green Olive Oil Foots

## SUPERIOR QUALITY

## AND ALL OTHER SOAP MATERIALS

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## 383 West St., New York



**COTTON OIL MILL LEADER KILLED.**

The cottonseed products trade throughout the country, particularly in the oil mill field, was shocked this week to learn of the sudden death of one of the leading crude oil mill men of the country, F. A. Blain, of Fort Worth, Tex. Mr. Blain was one of an automobile party near Fort Worth on Saturday. The car was struck by a switch engine while crossing the tracks of the Fort Worth Belt Line Railway near the city, and four of its occupants instantly killed.

Frank A. Blain and his son, Allen, Eugene Corley and Edward McLemore, Charles S. Barry and Andrew Curtis, a negro chauffeur, started from the Fort Worth Cotton Oil Co. plant in Barry's automobile Saturday afternoon and were run into by one of fifteen oil tank cars being pushed by a Fort Worth Belt Line switch engine. Corley and McLemore were instantly killed and the bodies mangled beyond recognition. Young Blain died in an ambulance while en route to the hospital, and his father lived for a few minutes after the hospital had been reached. Charles S. Barry, secretary-treasurer of the Murray Cotton Oil Manufacturing Company, who owned the car, was badly injured.

F. A. Blain was general manager of the Fort Worth Cotton Oil Company and was one of the best-known oil millers in the country. He had served as president of the Texas Cotton Seed Crushers' Association and was prominent in the Inter State Association. He was regarded as an authority in milling operations and in trading rules, and was always an active participant in all trade discussions, though he was very quiet and retiring in manner and never sought the limelight. He was universally liked in the trade, and his loss will be felt.

Mr. Blain was born in 1863, upon his father's plantation near Gonzales. He was educated at the private school of Prof. Madden in Waco. It is said that he was a very sweet tempered child and devoted to his parents. In 1893 he went to Weatherford and became a cotton buyer. In 1900 he accepted the management of the North Texas Construction Company, with headquarters at Fort Worth. This company changed ownership and name, but Mr. Blain has been at the head of its affairs for the last fourteen years.

Besides Allen Blain, one of his sons, who was killed in the accident, he is survived by his wife; two sons, Neil Blain of Fort Worth, and Thomas Blain, who is attending the University of Chicago; and Miss Pauline Blain of Fort Worth. He is also survived by two brothers and a sister.

The funeral services of Frank A. Blain and son were conducted Tuesday morning at 10 o'clock at the Trinity Episcopal Church. The honorary pallbearers were Morris E. Berney, A. J. Butler, C. B. Helm, R. J. Davis, J. Guffey, A. McKenna, B. W. Couch, S. L. Cochran, Col. Jo W. Allison and R. L. Hefflin.

Bargains in equipment may be obtained by watching the "For Sale" department, page 49.

Make the Husband smile  
and the Children happy by getting  
that Can of



**"PROGRESS" COOKING OIL**  
**LOUISVILLE SALAD OIL**

and prepare  
their dinner with it.

**YOUR GROCER HAS THEM — INSIST ON NO OTHER.**

**NEVER**  
accept a substitute but insist upon the  
**LEADER** of them all in the  
Frying, seasoning, shortening and Salad line.

**Louisville Cotton Oil Co.**  
INCORPORATED  
Louisville, Ky.

**FLOYD & K STS.****CABLE ADDRESS "COTTON OIL"****HEAVIEST OLEOMARGARINE OUTPUT.**

Oleomargarine production took another jump in December, being nearly half a million pounds greater than in November, and a hundred thousand pounds more than for the same month last year—another indication of the steady increase of public confidence in and demand for this food product. The oleomargarine output for the Chicago district for the month of December, 1913, was 9,018,556 lbs. uncolored, and 300,047 lbs. colored, a total of 9,318,603 lbs., a gain over November of 379,042 lbs.

The actual production in the Chicago district of oleomargarine by months for the past year follows:

1912.	Oleomargarine.
December .....	9,220,400
January, 1913 .....	8,552,313
February .....	8,609,898
March .....	8,418,500
April .....	8,638,210
May .....	7,244,303
June .....	5,204,195
July .....	4,991,673
August .....	5,550,914
September .....	7,920,383
October .....	9,218,252
November .....	8,939,921
December .....	9,318,603

**CHICAGO FERTILIZER MARKET.**

(Special Letter to The National Provisioner from the Davidson Commission Co.)

Chicago, January 14, 1914.—The ammoniate market has been rather more active, some considerable business having been done on tankage at prices ranging from \$3.02½ and 10s. up to \$3.07½ and 10c, though mainly at \$3.05 and 10c. Producers are now holding firmly at \$3.07½ and 10c. for prompt and

January shipment, with some asking 2½c. more than this. Blood has sold freely at \$3.20 per unit for January, and while some small amounts further might be bought at this price, most of the producers have advanced their price to \$3.25 and are refusing to accept business at any less.

The lower grades of tankage have also been moved up and are now firmly held at \$2.95 and 10c. for 8 and 25 tankage, with bids of \$2.90 and 10c. refused. Demand is undoubtedly very much improved, and many producers are feeling that they have yet a good chance to realize somewhat higher prices for their production during the next three months. (Complete quotations will be found on page 37.)

**GREEN PORK CUTS IN NEW YORK.**

(Special Report to The National Provisioner from H. C. Zaun.)

New York, January 15.—New York City wholesale prices on green and sweet pickled pork cuts, etc.: Pork loins, 16@17c.; green hams, 8@10 lbs. ave., 14c.; do., 10@12 lbs. ave., 13½c.; do., 12@14 lbs. ave., 13½c.; do., 18@20 lbs. ave., 14c.; green clear bellies, 6@10 lbs. ave., 13½c.; do., 10@12 lbs. ave., 13½c.; green rib bellies, 8@10 lbs. ave., 13½c.; S. P. hams, 8@10 lbs. ave., 13½c.; do., 10@12 lbs. ave., 13c.; do., 12@14 lbs. ave., 13c. S. P. clear bellies, 6@8 lbs. ave., 13½c.; do., 8@10 lbs. ave., 13c.; do., 10@12 lbs. ave., 12½c.; do., 12@14 lbs. ave., 12½c.; S. P. rib bellies, 11½@12c.

Western prices as follows: Pork loins, 8@10 lbs. ave., 15@16c.; do., 10@12 lbs. ave., 15c.; do., 12@14 lbs. ave., 14c.; do., 14@16 lbs. ave., 13½c.; skinned shoulders, 12c.; boneless butts, 15@15½c.; Boston butts, 14c.; lean trimmings, 13½c.; regular trimmings, 10c.; tenderloins, 26c.; spare ribs, 10c.; neck ribs, 4c.; kidneys, 6c.; livers, 3c.; tails, 7c.; ears, 4c.; snouts, 6c.

Tierce Goods—Pig tongues, 13c.; ribs, \$26; pig tails, \$20.

**FAT-MEN**

ALL GRADES OF  
ANIMAL  
AND  
VEGETABLE  
FATS

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STEARINS - OILS - TALLOW - GREASE - FERTILIZER MATERIALS

## COTTONSEED OIL

## WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

**Values Rise Sharply—Consumers Take More Stuff—Speculative Demand Increased—Crude Oil Dearer—Lard Stronger.**

Persistent advances were recorded in the local cotton-oil market during the last several days. Some of the active deliveries soared to new high levels for the season. The July delivery, for instance, sold to about the  $7\frac{3}{4}$ c. basis, after resting at about  $7\frac{1}{4}$ c. per pound a few weeks ago. It was not surprising that there was more stuff for sale after the sharp rise was completed, but the market's firm undertone was not seriously impaired.

Many factors were responsible for the developments, chief among which was the buying for the account of leading refining interests, who took back many contracts sold over the past month or so when bearish opinions were unanimous. Presumably, this absorption represented the undoing of hedges, the buying made necessary by a broadened inquiry from consumers.

The volume of takings by the trade was not especially large, but combined they exceeded expectations. It was explained that consumers were so thoroughly satisfied that prices would be lower than during December they confined their purchases to the most urgent of requirements, and therefore were forced to accept sellers' views during the last

several days. The demand for cotton oil came from various points, domestic and foreign, but of course was almost entirely for the better descriptions.

Enhanced lard values also contributed to the strength of the cotton-oil market, through numerous channels. The remark was again made that the lard market had displayed inherent strength during the period when a prodigious hog movement was on. Obviously, the greatest effect of the higher lard quotations was felt in compound lard circles. This branch of the trade took cotton oil more freely. Moreover, speculative interests became emboldened, because of the strength of the Western provision market, and there seemed to be quite a little buying of cotton oil futures for Western and Southern account. Many operators who had previously sold the list in expectation of a material setback, were sadly disappointed, and contracts re-purchased in most instances entailed substantial losses. This sort of buying naturally accelerated the upward movement.

Once again, it appears as though the holding ability of crude oil mills had been underestimated. At the beginning of this year there were local authorities who were imbued with the idea that it was only a question of time before mills would fight among

themselves to distribute their oil. There were also statements to the effect that seed supplies were plentiful, and even burdensome. Perhaps such conditions obtain in sections at this time, but the fact of the matter remains that the crude oil market rose from 41c. to 45c., in a manner indicating that the buyers of crude oil were more anxious to procure stuff than holders were to dispose of it.

Sentiment at present is more divided and, as usual with the market's rise, there are more advocates of higher prices, whereas when the depression of late December was on, the long side was shunned by nearly all. Those predicting still higher levels still contend that crude oil mills have strengthened their position by reason of previous liquidation, consumers have not replenished their stocks to speak of and seed continues fairly high, making it imperative for mills to hold for comparatively high levels, if a satisfactory manufacturing profit is to be realized. This latter argument also applies to refiners. In another column of this edition a comparative statement of the seed crush to January 1 will be found.

The merit of part of the buying of cotton oil futures is a much-mooted question, but it cannot be denied that at various times buying or selling, which apparently came from

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Cotton  
Oil Co.



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"AMCOTOIL," New York.

## Cottonseed Products.

OIL, LINTERS,  
CAKE, ASHES,  
MEAL, HULLS.

## GOLD MEDALS AWARDED

Chicago, 1893.  
San Francisco, 1894.  
Atlanta, 1895.  
Paris, 1900. Buffalo, 1901.  
Charleston, S. C., 1902.  
St. Louis, 1904.

outside quarters, was of a decidedly better character than had been previously supposed. During the past several weeks there has been accumulation of oil contracts, and the repeated recessions did not dislodge many, although for a time the liquidation in January resulted in abnormally large discounts, permitting of the storing of oil by certain interests against sales of distant months, which operations show a small paper profit on the present basis of differences. Incidentally, the first tender-day for January delivery marked the beginning of the upward movement of cotton oil values.

Closing prices, Saturday, January 10, 1914.—Spot, \$6.80@6.92; January, \$6.85@6.91; February, \$6.97@6.98; March, \$7.12@7.14; April, \$7.23@7.26; May, \$7.34@7.35; June, \$7.41@7.44; July, \$7.49@7.50; August, \$7.60@7.64. Futures closed at unchanged to 5 advance. Sales were: February, 100, \$6.97; March, 300, \$7.13@7.12; May, 2,000, \$7.35@7.33; July, 1,400, \$7.50@7.49; August, 300, \$7.64@7.63. Total sales, 4,100 barrels. Good off, \$6.60@6.90; off, \$6.35@6.68; reddish off, \$6.15@6.49; winter, \$7@7.75; summer, \$7@7.56; prime crude, S. E., \$5.73; sales: prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Monday, January 12, 1914.—Spot, \$6.85@7.05; January, \$6.89@7; February, \$7.01@7.04; March, \$7.17@7.18; April, \$7.27@7.29; May, \$7.35@7.36; June, \$7.45@7.47; July, \$7.51@7.53; August, \$7.65@7.67. Futures closed at 1 to 5 advance. Sales were: January, 900, \$6.89@6.86; February, 500, \$7.01; March, 1,700, \$7.17@7.15; April, 100, \$7.26; May, 2,000, \$7.36@7.34; June, 100, \$7.45; July, 2,700, \$7.53@7.50; August, 600, \$7.66@7.65. Total sales, 8,500 barrels. Good off, \$6.68@6.85; off, \$6.60@6.75; reddish off, \$6.25@6.55; winter, \$7.50@7.75; summer, \$7@7.70; prime crude, S. E., \$5.80@5.87; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Tuesday, January 13, 1914.—Spot, \$7@7.25; January, \$7.05@7.08; February, \$7.14@7.18; March, \$7.25@7.26; April, \$7.34@7.36; May, \$7.42@7.44; June, \$7.50@7.57; July, \$7.59@7.60; August, \$7.70@7.75. Futures closed at 5 to 16 advance. Sales were: January, 100, \$7.05; February, 100, \$7.10; March, 9,600, \$7.26@7.18; May, 8,900, \$7.44@7.37; July, 8,900, \$7.60@7.53; August, 100, \$7.75. Total sales, 27,700 barrels. Good off, \$6.80@7; off, \$6.80@6.89; reddish off, \$6.30@6.60; winter, \$7.10@7.75; summer, \$7.10@7.50; prime crude, S. E., \$5.87@5.93; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Wednesday, January 14, 1914.—Spot, \$6.90@7.15; January, \$6.98@7.12; February, \$7.14@7.20; March, \$7.22@7.23; April, \$7.30@7.32; May, \$7.39@7.40; June, \$7.42@7.50; July, \$7.58@7.60; August, \$7.65@7.72. Futures closed at unchanged to 8 decline. Sales were: January, 200, \$7.12; February, 1,200, \$7.20@7.18; March, 3,500, \$7.29@7.23; April, 500, \$7.38@7.31; May, 4,700, \$7.48@7.39; July, 10,400, \$7.70@7.58; August, 200, \$7.80@7.78. Total sales, 20,700 barrels. Good off, \$6.70@7.05; off, \$6.40@6.80; reddish off, \$6.20@6.60; winter, \$7@7.80; summer, \$6.90@7.50; prime crude, S. E., \$6@6.13; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Thursday, January 15, 1914.—Spot, \$6.90@7.05; January, \$6.92@7.04; February, \$7.09@7.12; March, \$7.18@7.20; April, \$7.28@7.32; May, \$7.37@7.40; June, \$7.45@7.42; July, \$7.57@7.59; August, \$7.69@7.70. Futures closed 4 advance to 6 decline. Sales were: February, 100, \$7.08; March, 1,800, \$7.22@7.17; April, 500, \$7.30; May, 2,900, \$7.40@7.36; July, 5,800, \$7.60@7.56; August, 500, \$7.70@7.66. Total sales, 11,600 barrels. Good off, \$6.75@7; off, \$6.70@6.80; reddish off, \$6.20@6.60; winter, \$7.10; summer, \$7@7.50; prime crude, S. E., \$5.93@6; prime crude, Valley, nom.; prime crude, Texas, nom.

SEE PAGE 36 FOR LATER MARKETS.

#### COTTON SEED CRUSHING REPORT.

The Federal Census Bureau places the amount of seed crushed to December 31, 1913, at 3,009,759 tons, against 2,201,276 tons on December 1, and 2,740,000 tons to December 31 a year ago.

Linters obtained to December 1 were placed at 397,000 bales, against 353,000 bales last year. To December 1 this year there were 289,118 bales obtained.

The total seed crushed last year was 4,579,508 bales, and in the big crop season two years ago the total was 4,921,073 bales.

The first impression of some of the cottonseed oil traders was that the report was bearish. On the other hand, it is contended in certain quarters that the comparatively big seed crush was at the expense of the volume yet to be crushed.

Claim is made that the scarcity of oil at the end of last season, the high prices of oil at the beginning of this season, the high price of seed and the satisfactory "hedging" basis combined to bring about a comparatively heavy early crush. Of course, the increased cotton production of this season over last will have to be considered.

The report suggests that to January 1 this year there were made available approximately 2,160,000 bbls. of refined oil, against approximately 1,980,000 bbls. to the corresponding time a year ago.

The census report on the crush to December 31 by States is as follows, in round numbers, with comparisons:

	1913. Tons.	1912. Tons.
United States .....	3,010,000	2,740,000
Alabama .....	263,000	235,000
Arkansas .....	173,000	143,000
Florida .....	18,000	16,000
Georgia .....	515,000	406,000
Louisiana .....	102,000	95,000
Mississippi .....	282,000	242,000
Missouri .....	23,000	16,000
North Carolina .....	163,000	160,000
Oklahoma .....	188,000	192,000
South Carolina .....	238,000	204,000
Tennessee .....	151,000	108,000
Texas .....	860,000	901,000
All others .....	34,000	24,000

#### OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, January 15.—Notwithstanding liberal hog arrivals, the lard market has made this week considerable advance, and the entire provision list has been strong, but the question is, whether this situation can continue, in view of the heavy stocks of lard in the country, which exceed those of this time last year, except the supplies of neutral lard, which are most modest. In sympathy with the higher lard market, oleo stearine has improved a trifle, but tallow has shown no change. The oleo market is extremely quiet, and the turnover this week in the various grades has been small. Inquiries for butter oil have improved, but the temporary advance in the cotton oil market has made further export business impossible, which will not be resumed till the present strength in cotton oil has died out, and that is expected to happen soon.

#### COTTON OIL CABLE MARKETS

##### Hamburg.

(By Cable to The National Provisioner.)

Hamburg, January 16.—Market easy. Quotations: Choice summer white oil, 71½ marks; butter oil, 71½ marks; summer yellow, 67 marks.

##### Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, January 16.—Market easy. Quotations: Summer yellow, 38¼ florins; choice summer white, 42¼ florins, and butter oil, 42¼ florins.

##### Antwerp.

(By Cable to The National Provisioner.)

Antwerp, January 16.—Market easy. Quotations: Summer yellow, 81¼ francs.

##### Marseilles.

(By Cable to The National Provisioner.)

Marseilles, January 16.—Market easy. Quotations: Prime summer yellow, 86 francs; prime winter yellow, 90¼ francs; choice summer white oil, 89¼ francs.

##### Liverpool.

(By Cable to The National Provisioner.)

Liverpool, January 16.—Market easy. Quotations: Prime summer yellow, 34s.; summer yellow, 33¾s.

#### SOUTHERN MARKETS

##### Columbia.

(Special Wire to The National Provisioner.)

Columbia, S. C., January 15.—There have been heavy sales of crude cottonseed oil the past three days in the Southeast at 45c., principally for prompt January and first half of February shipment.

##### Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., January 15.—Crude cottonseed oil easy at 45c. for immediate, prompt and February shipment. Meal dull at \$26@26.50, f. o. b. mills, for 7½ per cent. prime. Hulls, \$9.50, Atlanta, loose.

##### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., January 15.—Crude cottonseed oil barely steady at 43c. bid, 45c. asked, basis prime. Prime meal, 8 per cent., \$29 per short ton; 7½ per cent., \$28 per short ton, New Orleans. Hulls, \$9 loose, \$11.75 sacked.

##### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., January 15.—Cottonseed oil market quiet; some sales basis prime at 44c., and prime offered at 46c.; buyers waiting, anticipating lower prices. Choice loose cake, \$31.50 per short ton, f. o. b. Galveston; prime, cake, \$29.75.

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Refiners of All Grades of

# COTTONSEED OIL

**Jersey Butter Oil**  
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**Venus, Prime Summer White**

**Marigold Cooking Oil**  
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WILL BE PLEASED TO QUOTE PRICES ON ALL GRADES OF REFINED COTTON SEED IN BARRELS OR LOOSE IN BUYERS OR SELLERS TANK CARS, F.O.B. REFINERY  
OR DELIVERED ANYWHERE IN THIS COUNTRY OR EUROPE.**COTTONSEED OIL EXPORTS**

Exports of cottonseed oil reported for the week ending January 15, 1914, and for the period since September 1, 1913, were as follows:

	Week ending Jan. 15, '14.	Since Sept. 1, '13.
From New York—	Bbls.	Bbls.
Antwerp, Belgium .....	171	171
Barbados, W. I. ....	2,049	2,049
Belize, Honduras .....	47	47
Bergen, Norway .....	210	210
Bristol, England .....	25	25
Buenos Aires, A. R. ....	4,495	4,495
Cape Town, Africa .....	234	830
Cartagena, Colombia .....	8	8
Christiania, Norway .....	365	365
Christiansand, Norway .....	105	105
Colon, Panama .....	56	1,332
Constantinople, Turkey .....	100	100
Copenhagen, Denmark .....	3,855	3,855
Demerara, British Guiana .....	25	493
Fremantle, Australia .....	118	118
Genoa, Italy .....	1,700	6,188
Glasgow, Scotland .....	—	2,560
Hamburg, Germany .....	600	7,808
Havana, Cuba .....	108	305
Havre, France .....	1,600	5,729
Hull, England .....	—	580
Iquique, Chile .....	—	85
Kingston, W. I. ....	42	1,637
La Guaira, Venezuela .....	—	15
Las Palmas, A. R. ....	—	20
Liverpool, England .....	2,109	13,096
London, England .....	500	9,575
Manchester, England .....	1,875	5,859
Marseilles, France .....	975	3,580
Matanzas, Cuba .....	—	19
Melbourne, Australia .....	—	222
Monte Cristi, S. D. ....	—	133
Montevideo, Uruguay .....	494	4,555
Naples, Italy .....	—	2,871
Nuevitas, Cuba .....	—	70
Para, Brazil .....	—	7
Piraeus, Greece .....	825	951
Ponce, P. R. ....	11	21
Port Antonio, W. I. ....	4	123
Port au Prince, W. I. ....	—	39
Port Limon, C. R. ....	—	177
Port Maria, W. I. ....	—	6
Port Cortez, Honduras .....	—	4
Progreso, Mexico .....	—	113
Puerto Arenas, Chile .....	—	358
Rio Janeiro, Brazil .....	66	1,321
Rotterdam, Holland .....	—	6,823
St. Johns, N. F. ....	—	25
Sanchez, S. D. ....	—	403
San Domingo, S. D. ....	—	88
San Juan, P. R. ....	10	805
Santiago, Cuba .....	37	465
Santos, Brazil .....	—	603
Singapore, Straits Settlements .....	—	2
Sydney, Australia .....	—	434
Trieste, Austria .....	—	8,556
Trinidad, W. I. ....	—	387
Valparaiso, Chile .....	725	1,564
Venice, Italy .....	—	2,790
Vera Cruz, Mexico .....	—	14
Total .....	11,996	105,289

From New Orleans—	—
Antwerp, Belgium .....	3,625
Bocos del Toro .....	29
Bremen, Germany .....	715
Christiania, Norway .....	4,430
Genoa, Italy .....	25
Glasgow, Scotland .....	25
Gothenberg Sweden .....	850
Hamburg, Germany .....	4,028
Havana, Cuba .....	525
Liverpool, England .....	200
Manchester, England .....	100
Progreso, Mexico .....	480
Puerto, Mexico .....	500
Rotterdam, Holland .....	2,651
San Juan, P. R. ....	450
Tampico, Mexico .....	508
Vera Cruz, Mexico .....	874
Total .....	3,395

From Galveston—	—
Bremen, Germany .....	100
Havana, Cuba .....	361
Rotterdam, Holland .....	50
Vera Cruz, Mexico .....	100
Total .....	350

From Baltimore—	—
Glasgow, Scotland .....	—
Havre, France .....	950
Total .....	975

From Philadelphia—	—
Genoa, Italy .....	806
Total .....	806

From Savannah—	—
Hamburg, Germany .....	1,218
Liverpool, England .....	304
London, England .....	1,830
Manchester, England .....	605
Rotterdam, Holland .....	12,721
Total .....	304

From Newport News—	—
London, England .....	136
Total .....	136

From Norfolk—	—
Glasgow, Scotland .....	575
Hamburg, Germany .....	925
Liverpool, England .....	4,080
London, England .....	345
Rotterdam, Holland .....	2,130
Total .....	8,055

From San Francisco—	—
Guatemala .....	3
Honduras .....	1
Hong Kong, China .....	2
Mexico .....	1
Nicaragua .....	1
Yokohama, Japan .....	13
Total .....	21
From all other ports—	—
Canada .....	23,455
Mexico (including overland) .....	2,299
Total .....	25,754

Recapitulation—	—
From New York .....	11,996
From New Orleans .....	3,395
From Galveston .....	350
From Baltimore .....	975
From Philadelphia .....	806
From Savannah .....	304
From Newport News .....	136
From Norfolk .....	8,055
From San Francisco .....	21
From Boston .....	431
From Mobile .....	2,710
From all other ports .....	25,754
Total .....	16,851

**TEXAS CRUSHERS AND ROUND BALE.**

The Texas Cotton Seed Crushers Association has intervened in the case of the American Round Bale Company, pending before the Interstate Commerce Commission, wherein it is sought to secure for the round cotton bale a preferential freight rate. The crushers last week filed their brief, in which they oppose the action of the round bale companies.

The Texas crushers say there are 200 compresses in the State, valued at \$20,000,000, and the fear is expressed that this property would suffer heavy loss if the square bale is discriminated against in the matter of freight rates. The brief alleges: "The handling of cotton would pass to the hands of one or

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**8 Pounds Equal to 15 Pounds Oleo**Guaranteed under Pure Food and Drugs Act,  
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two large firms who purchase cotton in the seed. This would be disastrous to the particular interests of the seed crushers and would seriously affect scientific farming of cotton. We respectfully suggest that justice does not consist in distributing for the benefit of an unsuccessful patentee existing methods when doing so will seriously affect and injure every one connected with this vast trade, from the farmer who raises this staple to the spinner who finally consumes it."

#### COTTONSEED INDUSTRY OF SMYRNA.

According to figures supplied by reliable and competent dealers, writes Vice Consul General John W. Dye, from Smyrna, Turkey, the cottonseed crop this year is estimated at 13,584 short tons, or about 20 per cent. less than the production of last season, the shortage being accounted for by the lack of rain at sowing time. The quality of the seed, however, is good on account of favorable weather conditions during the picking season. Arrivals at Smyrna from September, which is the beginning of the season, to December 1, amounted to about 750 tons, half of which was sold in Smyrna, principally to the new cottonseed-oil factory, the remainder having been exported chiefly to Malta.

Sales abroad are very small as compared with those of last year, the seed being disposed of locally at reasonable prices. It is believed that the new cottonseed-oil factory will consume more than half the total local crop and will import better grades from other ports of Turkey. The successful operations of this new plant will affect American trade in cottonseed oil seriously in this district and somewhat throughout Turkey. It may even result in excluding American oil from the Smyrna market, where previously large quantities were sold. The abundant olive-oil production of this year will also tend to curtail imports of edible cottonseed oils.

#### PROPOSED COLD STORAGE LAW.

(Concluded from page 24.)

reported. The monthly reports so made to the State Food Commissioner shall be public records, and shall at all reasonable hours be open to inspection of the public.

§10. It shall be the duty of the State Food Commissioner to inspect and supervise all cold storage warehouses in the State and to make such inspection of the entry of articles of food therein as the State Commissioner may deem necessary to secure proper enforcement of this Act. He, or his duly authorized agents, inspectors or employees, shall be permitted access to such establishments and all parts thereof at all reasonable times for purposes of inspection and enforcement of the provisions of this Act. The State Food Commissioner may also appoint and designate such person or persons as he deems qualified to make the inspection herein required.

§11. The State Food Commissioner may make rules and regulations with respect to the slaughtering, handling and sanitary preparation of articles of food for cold storage, and the violation of such rules shall be punished on conviction, as provided in Section 12 of this Act. Such rules and regulations shall be filed in the Commissioner's office, and shall be published in such newspapers as publish the laws of the State, and such rules and regulations shall not take effect until thirty days after such filing and publication.

§12. Any person, firm or corporation violating any of the provisions of this Act shall, upon conviction, be punished for the first offense by a fine not exceeding one hundred dollars (\$100), and for the second offense by a fine not exceeding one thousand dollars

(\$1,000) and by imprisonment of not more than six months or by such fine and imprisonment.

§13. All Acts and parts of Acts conflicting with the provisions of this statute are hereby repealed.

#### Comment on the Proposed Law.

Commenting on this proposed act the New York Produce Review says:

For our own part we are firmly convinced that any regulation of cold storage by law is unnecessary; that the heavy expense involved in the administration of such regulation is wasted; and that the only worthy object of such legislation (with one exception) should be sought for in more general and more far-reaching sanitary laws if these are not already sufficient.

We are certain that so long as the production, marketing and storage of foods are free to all and unrestrained, the economic effects of cold storage in distributing surplus over the periods of normal scarcity are, under the unrestricted laws of supply and demand, and the natural limitations imposed by them upon merchants, as nearly as possible in accordance with the public welfare; that to the extent that this is not so the fault is inherent in the necessarily uncertain future conditions that must be dealt with, and not at all curable by legislative restrictions.

We are also firmly convinced that regulations designed to protect the public health should deal with the condition of foods regardless of their location; that such regulations applied exclusively to foods in cold storage are too narrow in their scope, and entirely unnecessary if general sanitary laws prevent the sale of unwholesome food. And branding laws, while theoretically defensible, are, in our opinion, not worth the great expense and difficulty involved in carrying the brands to the consumer when it is considered that irregularities of food quality are far greater because of conditions of production, packing and care, than because of the length of time, within commercial practice, the goods are carried under proper refrigeration.

The one point at which we see real value in legislation affecting cold storage is the requirement of periodical reports of quantities on hand. Such reports, if promptly available at fairly frequent intervals (say monthly) would aid in inducing a distribution still more nearly in accordance with the interest of storers as a whole and the consuming public, which interests we regard as being certainly identical.

Because of these firm convictions any suggestions that we may make as to proposed cold storage laws are based upon a judgment as to what restrictions may be imposed without serious detriment to the public interests (apart from the wasteful cost of their enactment and administration) and not upon any belief that regulations sanctioned are either necessary or wise—with the one exception above noted.

In the proposed bill above mentioned Section 2 prohibits the storage of any tainted food, of the kinds named. Practically the eggs of commerce are, in most cases, of mixed quality, and a large proportion of the supply, taking the storage season as a whole, contains more or less loss. This is candled out in the course of distribution whether the stock is marketed promptly or after storage. It is often desirable to store such eggs as they are, without first candling them, and we can see no reason why this should be prohibited.

We believe also that it is very objectionable to permit individuals (food commissioners) to prescribe the methods by which these foods must be handled and packed for storage. The trade learns these methods empirically and should not be subjected to interference that may be whimsical.

Section 3 requires branding with the dates of storage and withdrawal, but exempts, as to the latter branding, goods withdrawn for interstate shipment. We can see no good reason for the exemption unless it is made on the ground that the State cannot impose re-

strictions upon interstate commerce—if that is the case it would seem that goods might be in interstate commerce as much when stored as when removed from storage. Uniformity of branding requirements is certainly desirable if imposed at all.

Section 4, which limits the permissible storage period to twelve months with provision for a certain amount of extension after inspection would interfere very little, and as to some articles not at all, with the normal use of cold storage. But if there is any good reason at all for limiting the period of storage it is confined to considerations of condition and wholesomeness; and we believe the food commissioners should have no discretion beyond determining the fact of condition and wholesomeness; if the goods, at the end of the allotted period are found sound and fit, the extension should be obtainable on demand of the owner.

What other possible reason could properly actuate the Food Commissioner in such cases? Is it conceivable that he could determine the relative public interest, from an economic point of view, as affected by the time that sound foods should be sold or withheld from sale? If so it would follow logically that we should have a commission to regulate the time when every owner of food should sell or withhold from sale—which is an absurdity.

We regard the provision in Section 5 as to representation of cold stored goods as being unobjectionable if uniformly enforced—but we believe uniform enforcement is practically impossible; that without it the result is inequitable and damaging to the interests of the law-abiding tradesman; and that the public derives from the provision no benefit at all commensurate with the great cost and difficulty of its effective administration.

We respectfully commend Section 6 as being a more reasonable regulation of the restorage of foods once removed than any other similar regulation that has come to our notice either in existing or proposed legislation. But it should permit the restorage of whole packages temporarily removed from storage simply to submit them to the examination of wholesale buyers as samples.

Sections 7, 8 and 10 referring to the licensing and inspection of cold storage plants would interfere not at all with the utility of cold storage. They would be wise provisions if special legislation were necessary to secure sanitary and cleanly surroundings for our food supply in cold storage. But far more of these foods are handled and kept outside of cold storage than within, and it would seem that general powers of health officers should be sufficient, or be made sufficient, to provide for such supervision without special legislation.

We desire to commend and endorse the general purposes of Section 9, providing for monthly reports as to stock on hand. Under the definition of a "cold storage warehouse" contained in Section 1 these reports would be required of private refrigerating establishments where goods are held any length of time as well as of the public warehouses.

The promptness with which the reports are called for is commendable also, but to accomplish the best result the commissioner should be required to tabulate the reports forthwith; and it would answer every good purpose if the commissioners' tabulation—dealing with total quantities stored in the State—should alone be open to public inspection and not the individual reports of the various warehouses.

We object to the provisions of Section 11, giving the State Food Commissioner power to regulate the slaughter, handling and preparation for storage of the foods mentioned for the reasons set forth in considering the provisions of Section 2.

Valuable trade information may be found every week on the "Practical Points for the Trade" page. Do you make it a habit to study this page?



# HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

## Chicago.

**PACKER HIDES.**—The market has ruled quiet this week, and about the only sales effected have been of small scattering lots. The independent tanners do not seem to be in a hurry to follow the lead of large operators and purchase freely, but a number of them bought fair quantities during the previous fortnight. The packers claim a good inquiry for native steers, all weight native cows and all weight Texas steers, which is about all they have on hand of account unsold, but no further business is noted in any of these varieties, although packers report refusing close to their asking rates on Texas. In branded hides all of the packers except one are mostly sold up to February 1 on Colorados, butt brands and branded cows and to January 1 on all weight Texas steers, and as the packer who has butt brands and Colorados running back into November is asking about 1c. over the figures at which other packers sold these there is little chance of further business. Native steers continue slow and considered nominally quotable at 17½@17¾c., although packers refuse to admit that some recently rumored sales down to 17½c. were made. Buyers are confident, however, that most packers would not decline 17½c. bids if they were made. Texas steers are held firm, but not late sales have been reported. Packers say that bids of 17½c. for January light and extremes Texas together along with January heavies at 17¾c. have been refused, and that they are holding heavies and lights at 17¾c. and extremes 17½c. firm. Butt brands are quotable at 16½@16¾c. on last sales of Januarys, at which most packers cleaned up to February 1. One packer who has November-December salting on hand still talks 17¾c., but no buyer considers this price seriously, and believe that the packer would accept considerably less, especially if he could include January salting along with November-December takeoff. Colorados rule at 16½@16¾c. on last sales of Januarys, and one packer also has November-December-January of these unsold and talks up to 17½c. for the November-December salting. Branded cows are mostly cleaned up to February 1, with last sales at 17½c. for January salting. Native cows continue firm on light and easy on heavy weights, with no further sales reported. In regard to a trade noted yesterday of a car of September-October heavy cows at 18¼c. this transaction now proves to have been an adjustment on a trade made some time ago at 18¾c. where the quantity overran the original purchase and the buyer accepted the few additional at a decline of ½c. Light cows are quoted at 17¼@17½c., and heavies 17c. bid and 17¼c. asked. Native bulls are nominal at 15c. asked for Januarys. Branded bulls are nominal at around 13¾c. for Northern, and 14¼c. on last sales of Ft. Worth stock. The supply of these is small.

Later.—Two packers have sold their January Texas steers at 17½c. for all weights together. It is believed this trading was done a day or so ago, but not given out. One packer sold one to two cars of 40@60-lb.

December-January light and extreme light native steers at 17½@17¾c.

**COUNTRY HIDES.**—The market continues quiet and very few sales are made as tanners are not disposed to pay the top prices asked for January shipment, and are disinclined to buy poorer quality ahead into February delivery even at reductions. The dealers here say that there are so few hides obtainable at country points that what there are are held at stiff prices so that there is little use in their trying to operate to any extent at outside country points, and they will consequently devote their chief attention to getting as good prices as possible for what hides they have unsold for January and first half of February shipment and take chances on what they have to pay later in the country. Buffs continue quotable at 15¼@15½c., but none of the dealers are willing to sell any more under 15½c. for delivery this month, while some ask this for early February shipment and ask up to 15¾c. for choice lots guaranteed free of grubs for immediate delivery. Heavy cows are slow. Dealers ask from 15¼@15½c. and disclaim a recently reported sale at 14¾c., but the market is considered nearer 15@15¼c. than the above asked prices 15¼@15½c. Extremes are firm at last selling rates of 16½@16¾c., with January delivery held at 16¾@17c. Heavy steers are slow at 15½c. asked, and bids only 15¼c. Bulls are steady at around 13½c.

Later.—Market firmer. Several cars of outside Western point 25-lb. and up hides sold at 15½c. selected Chicago freight basis. This is ¼c. above last sales of these. A report of two cars of outside point heavy cows selling at 14¾c. selected Chicago freight is understood Southwestern stock, as Twin City dealers are firmer and report sales of 50-lb. and up cows at 15½c. delivered to Chicago.

**CALFSKINS.**—The market continues to show a firm tone, but limited supplies restrict trading and few sales are made. Mixed lots of skins, including outside cities and some Chicago cities, are quoted at 20½@21c., with some recent sales at 21c. for good lots, but the best straight Chicago cities continue to be held up to 22c., but not reported sold at that. Outside cities are firm at 20½@21c., and countries alone range 18½@19½c. Kips range from 17c. for countries up to 18½c. for best cities, and light calf \$1.20@1.30, and deacons \$1@1.10.

**SHEEPSKINS.**—The market continues active and strong. The recent sales reported by one packer at \$1 for under 12-lb. light sheep represented an advance of 7½c. on these from this packer's previous sale at 92½c., but the lambs went at the same previous rate of \$1.32½. This packer wants \$1.50 for his 12-lb. and up heavy sheep, but buyers are not yet willing to pay this, although they may possibly later on account of the improved quality. Average runs of packer skins range from \$1.25@1.37½, with up to \$1.40 asked. Outside city packers range \$1.15@1.35, as to lots, and countries all the way from 60c.@\$1.10, as to lots.

## New York.

**DRY HIDES.**—The market on common varieties has advanced another ½c., and the situation is very strong all around. The balance of the Orinocos here, 2,300, has been sold at 31½c. This is an increase of 1c. over the previous sale of Orinocos at 30½c., but during the interval Bogotas and Puerto Cabellos moved up ½c. It is also understood that the last arrival of about 1,500 Puerto Cabellos has sold at 31c. or a similar increase with Orinocos, but the Puerto Ca-

bello sale has not as yet been positively confirmed. Receipts are fair of Orinocos, but very meager of other kinds. The "Commerwijn" brought 3,075 Orinocos, but the "Tagus" brought only 5 bales of Bogotas and 136 bales from Kingston. River Plates continue firm, but last confirmed trading here in Buenos Aires this week was a lot of 5,000@10,000 10½@11½ kilos running more than half winter hair at 30¼c. previously noted, although some asking rates range ¼@1c. higher. Chinas and Calcutta buffaloes are steady and unchanged.

**WET SALTED HIDES.**—The market on River Plates continues very strong and active, with further advances scored on both frigorificos and mataderos. The only late sale noted of frigorifico steers is 4,000 Sanninas at 20 1/16c., a further advance of ¼c., but a number of lots of mataderos have been moved mostly to the United States, including 1,750 Montevideo steers and cows at 17¾c., 2,500 ditto to the United States at 17¾c., 1,000 Buenos Aires washed steers to United States at 15½c., 2,000 Tucuman (Pedros) ordinary steers and cows to Europe at 15½c., 500 ditto special cows at 16¾c., 1,500 San Francisco matadero and campos steers and cows to United States at 14¾c., and 1,000 Salta matadero steers and cows to United States at 16¼c. These prices are all up ¼@1¼c. No late business is noted in Mexicans. Last sales of coast varieties were at 16¼c., but it is doubted if these could be secured at this. The "Prinz Joachim" brought 560 bds. Cubans.

**CITY PACKER HIDES.**—It is understood that there are some negotiations in progress on one packer's native steers of November-December salting, and possibly a sale has been made of these at around 17c., but no detailed transaction is confirmed. Outside of this nothing is reported except a car of outside smaller packer previous to January all weight cows at 16c.

**COUNTRY HIDES.**—The tone of the market continues firm, with offerings light and few sales in consequence. Most dealers are up in their views ¼@½c. over selling rates of a week or two ago, but tanners are slow to take hold at advances. One car of New England hides 50 lbs. and up previously noted as offered at 15c. flat and running from January 1 back in salting, has been sold at 15c. selected. The last sales here of Canadian 45-lb. and up hides were at 14½c. flat, but there are no offerings of these here now under 14¾c. flat, and it is reported that a bid of 15c. flat for several cars of 25@60-lb. Canadians was refused, with up to 15¼@15½c. flat asked for these. Ohio and other Middle West hides are quoted firm at 15¼@15½c. for buffs, with up to 16c. asked and extremes 16¾@17c. Several little lots of Pennsylvania all weight hides of a few hundred each, making 800 in all, sold at 14½c. flat, and some different little lots of all weight New York State hides have sold at 14½c. flat.

**CALFSKINS.**—The market continues firm. One local dealer is reported sold quite a way ahead, and others have nothing of account on hand, but some offer to sell for advance delivery at \$1.90, \$2.35 and \$2.65, while others want up to \$2.67½ for the 9@12 lbs. One dealer claims to have declined a bid of \$1.87½, \$2.32½ and \$2.62½ for a car, but one concern is willing to sell 5@7 lbs. alone at \$1.85. Dealers say that skins are coming in very slowly, and that a little increase in lights is offset by a decrease in heavy weights. No trading is noted in outside cities or countries by the piece, but a car of all city butchery skins untrimmed out of first salt sold from a Middle West point at 21c. flat.

**HORSE HIDES.**—Despite lower prices talked by buyers the market seems very firm, and it is reported that a car of Eastern hides without manes and tails sold at \$5.30 without any selection outside of the usual reduction for headless hides.



# Chicago Section

Today is the tomorrow you worried about yesterday.

Who the dickens owns and operates Chicago, anyhow? Hearse, or the traction company?

Chicago Board of Trade memberships are quoted around \$2,000 net to the buyer, with 1914 dues paid.

Why this Chicago Section? 'Cause it's human nature to inflict pain, and we have no heart. Just a pump.

Bill Hearse seems to be about the only teller keeping on losing sleep about Mexico. Long may his insomnia wave.

The reinstatement of Mrs. Ella Flagg Young seems to have settled all of Chicago's municipal difficulties and problems.

The he thing has something to look forward to. He will receive, instead of paying alimony, if this thing goes through.

So far, gouging—that is, trying to poke out an eye—and the strangle hold don't go in the tango. Everything else does!

Harry Thaw have came on the scene again, also Jerome, also Evelyn, who is afraid Thaw will kill her. Thawful, ain't it?

The hide and leather trust has nothing in common with the simple-minded strap hangers. Its business is with Britton I. Budd.

On guard! Beware of that fatal "un-guarded moment," in thought, word or deed. It will get your nanny if you don't watch out!

What John Lind said to President Wilson has not required much, if any, printer's ink to pass it around. Perhaps John makes signs.

Mexico might consistently be changed to Merry Hell, based on the hilarious manner they murder each other in that neck of the woods.

Secretary of State W. J. Bryan was a visitor in Chicago last week, and received a hearty welcome. The genial secretary knows just what not to say to newspaper men.

"If we only had Roosevelt in the chair, what wouldn't he have done?" some of 'em propound. Yes, indeed! What wouldn't he have done?

Seems like we're headed for the "sacred cow" stunt and the "sacred bull"; then the "sacred herd," and then—Sacramento! alla da kinda bif!

So far Uncle Billy Bryan cannot be accused of "rocking the boat." He has, however, proven an awful disappointment to his—detractors.

Bids and offers, alias ups and down, alias puts and calls, are jogging along serenely. Operators are making about enough to feed a canary—most of 'em.

That roar frequently heard is either Cy de Vry's old lion in Lincoln Park, or C. H. when some galoot inquires: "How's the subway progressing, your honor?"

Now that all arrangements have been completed to prevent the shipping of tubercular cattle into Illinois from other states, all there is left to do is to—stop 'em coming in!

They seem to have quit laughing at our schoolmaster. He ain't no laughing matter, evidently. Business men ain't laughing, anyway—not on that side of the mouth, at least!

This is a commercial age. Everything is commercialized, even the national sport, baseball. But vice and degradation are the biggest money makers—staged as "horrible examples."

No measure has ever yet been passed for the public good in these United States but that some "interest" or other found a way to drive right through it. Fence down, or gate open.

The latest "collar and" religion is "New Thought," and it works like this: You look at her, she looks at you, and presto! you're "signed up." Mr. and Mrs. Menzel worked it in Noo Yok recently.

The "law of averages" is on the blink. There ain't half enough devilment going on to give one-half of the reformers a chance to get into the calcimine light. Hit up the sin end, and give 'em all a chance, doggone it!

Sex hygiene will no longer be discussed in Chicago's public schools, and the tango has been condemned to deportation to the Cuban dives from whence it came. And still we have garbage to burn!

The latest revelation, or gown, or what ever you may care to call it, is slit from the top down to the solar plexus, and from the bottom to the solar plexus. Honi soit qui mal y pense. Fares, please!

"It's always fair weather, when good fellows get together"—while it lasts. The old whistle blows on time, however; then it's back to the factry the morning after. Figured up, that "night before" ain't worth the money nohow, noway.

The suppression of noise seems to be an object with most people, from the president of the country down the line. John Lind seems to run at the minimum. That whoopee, rip, bang, snort stuff is dying out, and it's high time it did.

It would appear that the country is just beginning to find out there are two sexes, if it were not for the fact that there is too much evidence showing that the question is ancient history. There may be new discoveries, however. You never can tell!

Often we hear a fellow man say—needlessly: "I admit there is more or less selfishness in this matter, but—" Yea, Bo! What's the use telling it; we all known Old Man Ulterior Motive is on the job all the time with both hoofs. Betcherlife.

If there is, as stated by the Drovers' Journal, an annual loss of \$50,000,000 from hog cholera, that accounts for some of the milk what ain't in the cocoanut (otherwise foodstuff), but does not account—irrelevant as it may appear—for the fibrous exterior to any extent.

"Raw-zex," with the accent on the "zez." You do not know this geek in this disguise, do you? Well, it's your old friend "Roses," as pronounced on the stage today. Roses properly pronounced used to sound like good old port tastes; pronounced as it is today it sounds like a buzz saw hitting a nail.

The one hundred and thirty trillionth (something like that) comprehensive subway proposition for Chicago has "blew up." The gang very reluctantly wiped the froth from

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U. S. YARDS

the corners of its mouth as the chimera dissolved. Chee! How they slavered around and over that toothsome-appearing probability. Hereafter we drink just beer.

Col. J. Ham Lewis and whiskers are in dear old Lannon. Now, if the colonel absorbs any of that London guff and style and hands it out on his return, mixed with his own original stuff, he'll bally well knock 'em silly. Haw! Haw! Haw! Pause between each "haw," and render perfectly mirthlessly. Just like this: Haw! (pause) Haw! (pause) Haw! (stop).

These opy and other emotional actors and actorines, who are forever patting their chests and bleating about broken and otherwise mused up hearts, know they're joshing. Hearts are no longer fashionable; diamonds and clubs have the preference. The place where the old-fashioned loving heart

(just as well say "loving liver") used to be is now occupied by a valve, a pump. That's all, except that it's brass-lined, at that.

Colored preacher sprung the following on his flock of chicken annexers:

"Deeley b'luvved bredderun, am it nota sin. When you peel pertaters to trow away de skin;

Foh de skin feed de pig and de pig feed you, Deeley b'luvved bredderun, am dat not true? Dat pints a mor'l, so we all say, Give all yoh kin, but trow nuttin' away.

Not that it makes much difference to us multits. Nevertheless, it's no use thinking or arguing to the contrary—money counts. It comes as nearly being everything as anything could. It can make nobody somebody, and nothing a whale. It does not matter what you were, it is what you are (worth in

cash or collateral) today. How frequently you hear the remark contemptuously uttered: "Bah! he hasn't got a pot to make his tea in!" There you are—not. Moral: Get the junk!

We hear quite a lot about the enlightened age we live in. Without delving into the filth, here's a few samples of this E. A.: The "cop" stands on the corner, hickory club in hand, cannon in hip pocket, one distillery and two breweries under his belt, and barks out of the corner of his mouth at some timid inquirer: "Tree blocks nort, an' wan west." The ward heeler slouches up to the newly-elected alderman and says: "Watcha goin' ter do fer me, after deliverin' de tirtent precinct, huh?" The graft gang says: "Come aerost!" And they all sing that popular old City Hall ballad: "What is dere in it fer me?" Sure it's an enlightened age. Hoo-ray!

## CROSS, ROY & SAUNDERS

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## CHICAGO LIVE STOCK

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Jan. 5	22,109	1,276	41,413	36,473
Tuesday, Jan. 6	5,139	1,927	39,792	27,733
Wednesday, Jan. 7	18,108	1,729	45,021	26,198
Thursday, Jan. 8	4,775	1,198	28,792	19,644
Friday, Jan. 9	1,272	324	21,117	12,236
Saturday, Jan. 10	311	43	14,108	2,486
Total last week	51,712	6,497	190,243	124,740
Previous week	42,513	4,309	160,836	90,961
Cor. time, 1913	58,367	6,602	188,552	125,138
Cor. time, 1912	62,969	6,679	211,954	142,818

## SHIPMENTS.

	Cattle.	Hogs.	Sheep.
Monday, Jan. 5	5,837	110	12,427
Tuesday, Jan. 6	2,432	95	6,965
Wednesday, Jan. 7	5,462	175	11,488
Thursday, Jan. 8	4,586	129	8,348
Friday, Jan. 9	2,223	52	5,065
Saturday, Jan. 10	127	43	2,354
Total last week	20,717	570	46,677
Previous week	18,483	553	52,089
Cor. time, 1913	19,317	830	36,494
Cor. time, 1912	23,349	1,398	32,936

## CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to Jan. 10, 1914	64,089	235,616	147,081
Same period, 1913	79,018	232,304	160,150

## Combined receipts of hogs at eleven points:

	1914.	1913.
Week ending Jan. 10, 1914	642,000	494,000
Previous week	598,000	471,000
Cor. week, 1913	731,000	612,000
Cor. week, 1912	790,000	612,000
Total year to date	612,000	500,000
Same period, 1913	790,000	612,000

## Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to Jan. 10, 1914	138,300	444,100	278,100
Week ago	103,100	381,000	210,600
Year ago	150,600	433,000	242,900
Two years ago	150,100	535,300	278,200

## Combined receipts at six markets for 1914 to date and same period a year ago:

	1914.	1913.
Cattle	160,800	184,200
Hogs	517,200	602,100
Sheep	314,800	346,400

## CHICAGO PACKERS' HOG SLAUGHTER.

	1914.	1913.
Week ending Jan. 10, 1914:		
Armour & Co.	34,500	16,800
Swift & Co.	16,800	14,700
J. & S. Co.	14,700	12,000
Morris & Co.	12,000	7,300
Hammond Co.	7,300	12,700
Western P. Co.	12,700	8,100
Anglo-American	8,100	8,800
Independent P. Co.	8,800	7,900
Boyd-Lunham	7,900	5,300
Roberts & Oake	5,300	5,600
Brennan P. Co.	5,600	4,000
Miller & Hart	4,000	12,200
Others	12,200	
Totals	149,900	107,700
Previous week	107,700	158,300
1913	158,300	182,300
Total year to date	182,300	247,900
Same period last year	247,900	

## WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week	\$8.45	\$8.29	\$7.50	\$8.15
Previous week	8.35	7.95	7.35	7.95
Cor. week, 1913	8.00	7.43	5.25	8.70
Cor. week, 1912	7.00	6.33	4.55	6.80
Cor. week, 1911	6.20	7.93	4.10	6.25

## CATTLE.

Steers, good to choice heavy	\$8.50@ 9.40
Steers, fair to good	7.50@ 8.50
Yearlings, good to choice	8.00@ 9.00
Distiller steers	8.65@ 9.00
Inferior steers	7.00@ 7.50
Stockers	6.00@ 7.40
Feeding steers	6.00@ 7.50

Medium to good beef cows	\$7.25@ 8.00
Fair to good heifers	7.25@ 8.25
Good to choice cows	5.50@ 7.25
Common to good cutters	4.25@ 4.75
Butcher bulls	6.10@ 7.50
Butcher calves	8.75@ 9.25
Good to choice calves	10.50@ 11.50
Heavy calves	7.00@ 8.50

## HOGS.

Choice light, 160 to 180 lbs.	\$8.15@ 8.20
Light mixed, 160 to 200 lbs.	8.15@ 8.25
Prime light butchers, 200 to 230 lbs.	8.20@ 8.30
Medium weight butchers, 230 to 270 lbs.	8.25@ 8.35
Prime heavy butchers, 230 to 330 lbs.	8.30@ 8.40
Mixed packing	8.00@ 8.20
Heavy packing	7.95@ 8.15
Pigs	6.75@ 7.00
Barns	7.50@ 8.40
*Stags	

\*All stags subject to 50 lbs. dockage.

## SHEEP.

Native lambs	\$7.50@ 8.25
Fed western lambs	7.50@ 8.30
Feeding lambs	6.75@ 7.25
Feeding yearlings	5.00@ 5.85
Feeding wethers	4.00@ 4.85
Feeding ewes	3.50@ 4.40
Fed western wethers	4.25@ 5.60
Native ewes	4.25@ 5.60
Fed yearlings	5.50@ 7.00

## CHICAGO PROVISION MARKET

## Range of Prices.

SATURDAY, JANUARY 10, 1914.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January	\$21.10	\$21.15	\$21.07½	\$21.15
May	21.35	21.37½	21.27½	21.37½
LARD—(Per 100 lbs.)—				
January	10.87½	10.90	10.87½	10.90
May	11.17½	11.22½	11.17½	11.20
July	11.20	11.30	11.20	11.30
RIBS—(Boxed, 25c. more than loose)—				
January	11.25	11.25	11.25	11.25
May	11.42½	11.47½	11.40	11.45

MONDAY, JANUARY 12, 1914.

PORK—(Per bbl.)—				
January	21.45	21.50	21.40	21.40
May	21.45	21.50	21.40	21.40
LARD—(Per 100 lbs.)—				
January	11.22½	11.25	11.20	11.20
May	11.22½	11.25	11.20	11.20
RIBS—(Boxed, 25c. more than loose)—				
January	11.45	11.47½	11.45	11.25
May	11.45	11.47½	11.45	11.47½

TUESDAY, JANUARY 13, 1914.

PORK—(Per bbl.)—				
January	21.32½	21.37½	21.30	21.37½
May	21.42½	21.55	21.42½	21.55
LARD—(Per 100 lbs.)—				
January	10.97½	10.97½	10.97½	10.97½
May	11.25	11.27½	11.25	11.27½
RIBS—(Boxed, 25c. more than loose)—				
January	11.30	11.37½	11.30	11.37½
May	11.50	11.57½	11.50	11.57½

WEDNESDAY, JANUARY 14, 1914.

PORK—(Per bbl.)—				
January	21.55	21.55	21.47½	21.47½
May	21.65	21.80	21.62½	21.62½
LARD—(Per 100 lbs.)—				
January	11.05	11.12½	11.05	11.07½
May	11.32½	11.40	11.32½	11.35
July	11.55	11.55	11.47½	11.47½
RIBS—(Boxed, 25c. more than loose)—				
January	11.50	11.60	11.50	11.50
May	11.62½	11.72½	11.60	11.60

THURSDAY, JANUARY 15, 1914.

PORK—(Per bbl.)—				
January	21.60	21.60	21.50	21.60
May	21.72½	21.75	21.50	21.70

LARD—(Per 100 lbs.)—				
January	11.07½	11.07½	11.00	11.05
May	11.35	11.37½	11.27½	11.32½
RIBS—(Boxed, 25c. more than loose)—				
January	11.65	11.67½	11.55	11.50
May	11.65	11.67½	11.55	11.62½

FRIDAY, JANUARY 16, 1914.

PORK—(Per bbl.)—				
January	21.55	21.55	21.52½	21.55
May	21.62½	21.70	21.60	21.65
LARD—(Per 100 lbs.)—				
January	11.30	11.32½	11.25	11.02½
May	11.40	11.40	11.37½	11.27½
RIBS—(Boxed, 25c. more than loose)—				
January	11.02½	11.02½	11.57½	11.45
May	11.02½	11.02½	11.57½	11.60

†Bid. ‡Asked.

## CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

Beef.		
Native Rib Roast	20	22
Native Sirloin Steaks	22	25
Native Porterhouse Steaks	25	32
Native Pot Roasts	15	18
Rib Roasts from light cattle	15	18
Beef Stew	12	14
Boneless Corned Briskets, Native	16	18
Corned Rumps, Native	16	18
Corned Ribs	16	18
Corned Flanks	16	18
Round Steaks	18	23
Round Roasts	15	18
Shoulder Steaks	17	21
Shoulder Roasts	15	18
Shoulder Neck End, Trimmed	16	18
Rollad Roast	16	18

## Lamb.

Hind Quarters, fancy	16	20
Fore Quarters, fancy	12	15
Legs, fancy	20	23
Stew	12	14
Chops, shoulder, per lb.	16	18
Chops, rib and loin, per lb.	16	18
Chops, French, each	16	18

## Mutton.

Legs	14	16
Stew	8	10
Shoulders	12	15
Hind Quarters	14	18
Fore Quarters	10	12
Rib and Loin Chops	18	20
Shoulder Chops	12	14

## Pork.

Pork Loin	16	18
Pork Chops	18	20
Pork Shoulders	15	18
Pork Tenders	18	20
Pork Butts	16	18
Spare Ribs	12	14
Hocks	11	13
Pigs' Heads	8	10
Leaf Lard	12	14

## Veal.

Hind Quarters	20	22
Fore Quarters	14	16
Legs	20	22
Breasts	14	16
Shoulders	16	18
Cutlets	16	18
Rib and Loin Chops	18	20

## Butchers' Offal.

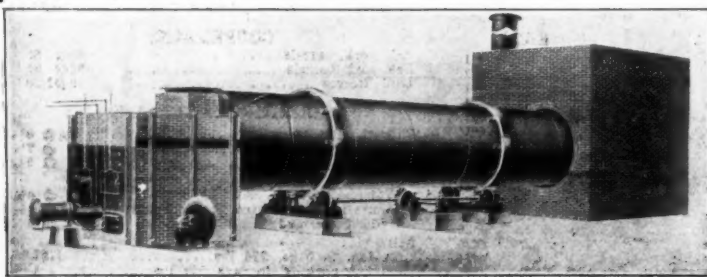
Suet	7	8
Tallow	3	4
Bones, per cwt.	1.00	1.00
Calfskins, 8 to 15 lbs.	19	20
Calfskins, under 8 lbs. (deacons)	19	20
Kips	16	18

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## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

Prime native steers.....	15 1/2 @ 13 1/4
Good native steers.....	12 1/2 @ 13 1/4
Native steers, medium.....	12 1/4 @ 13 1/4
Heifers, good.....	13 1/4 @ 13 1/4
Cows.....	10 1/2 @ 11 1/4
Hind Quarters, choice.....	11 1/4 @ 11 1/4
Fore Quarters, choice.....	11 1/4 @ 11 1/4

## Beef Cuts.

Cow Chucks.....	9 @ 9 1/4
Steer Chucks.....	11 @ 12
Boneless Chucks.....	12 @ 12
Medium Plates.....	8 1/4 @ 8 1/4
Steer Plates.....	9 @ 9
Cow Rounds.....	10 @ 10
Steer Rounds.....	11 1/2 @ 11 1/2
Cow Loins.....	11 1/2 @ 13 1/4
Steer Loins, Heavy.....	11 1/2 @ 13 1/4
Beef Tenderloins, No. 1.....	13 1/2 @ 13 1/2
Beef Tenderloins, No. 2.....	12 1/2 @ 12 1/2
Strip Loins.....	12 1/2 @ 12 1/2
Sirloin Butts.....	11 1/2 @ 11 1/2
Shoulder Clods.....	11 1/2 @ 11 1/2
Rolls.....	11 1/2 @ 11 1/2
Rump Butts.....	12 @ 12
Trimblings.....	9 @ 9
Shank.....	7 @ 7
Cow Ribs, Common, Light.....	10 @ 10 1/2
Cow Ribs, Heavy.....	11 1/2 @ 11 1/2
Steer Ribs, Light.....	11 1/2 @ 11 1/2
Steer Ribs, Heavy.....	11 1/2 @ 11 1/2
Loins Ends, steer, native.....	11 1/2 @ 11 1/2
Loins Ends, cow.....	11 1/2 @ 11 1/2
Hanging Tenderloins.....	12 @ 12
Flank Steak.....	11 1/2 @ 11 1/2
Hind Shanks.....	6 @ 6

## Beef Offal.

Brains, per lb.....	8 @ 8 1/4
Hearts.....	9 @ 9 1/4
Tongues.....	13 1/2 @ 13 1/2
Sweetbreads.....	22 @ 22
Ox Tail, per lb.....	9 @ 9
Fresh Tripe, plain.....	6 @ 6
Fresh Tripe, H. C.....	7 1/4 @ 7 1/4
Brains.....	8 1/4 @ 8 1/4
Kidneys, each.....	7 1/4 @ 8

## Veal.

Heavy Carcass, Veal.....	11 1/4 @ 11 1/4
Light Carcass.....	10 @ 10
Good Carcass.....	11 @ 11
Good Saddles.....	19 @ 19
Medium Racks.....	14 @ 14
Good Racks.....	15 1/4 @ 15 1/4

## Veal Offal.

Brains, each.....	8 @ 8 1/4
Sweetbreads.....	65 @ 70
Flukes.....	85 @ 85
Heads, each.....	25 @ 30

## Lambs.

Good Caul.....	13 @ 13
Round Dressed Lambs.....	14 1/4 @ 14 1/4
Saddles, Caul.....	14 1/4 @ 14 1/4
R. D. Lamb Racks.....	11 1/2 @ 11 1/2
Caul Lamb Racks.....	11 @ 11
R. D. Lamb Saddles.....	17 @ 17
Lamb Fries, per lb.....	18 @ 18
Lamb Tongues, each.....	4 @ 4
Lamb Kidneys, each.....	1 1/4 @ 1 1/4

## Mutton.

Medium Sheep.....	9 @ 9
Good Sheep.....	10 @ 10
Medium Saddles.....	11 @ 11
Good Saddles.....	11 1/4 @ 11 1/4
Good Racks.....	8 @ 8 1/2
Medium Racks.....	8 @ 8
Mutton Legs.....	13 @ 13
Mutton Loins.....	7 1/4 @ 7 1/4
Mutton Stew.....	7 1/4 @ 7 1/4
Sheep Tongues, each.....	2 @ 2
Sheep Heads, each.....	10 @ 10

## Fresh Pork, Etc.

Dressed Hogs.....	13 @ 13
Pork Loins.....	14 @ 14
Leaf Lard.....	10 1/2 @ 10 1/2
Tenderloins.....	27 @ 27
Spare Ribs.....	11 1/4 @ 11 1/4
Butts.....	13 @ 13
Hocks.....	8 @ 8
Trimblings.....	10 @ 10
Extra Lean Trimblings.....	13 1/4 @ 13 1/4
Tails.....	7 @ 7
Knocks.....	7 @ 7
Pigs' Feet.....	3 1/2 @ 3 1/2
Pigs' Heads.....	6 @ 6
Blade Bones.....	9 @ 9
Blade Meat.....	10 @ 10
Cheek Meat.....	9 @ 9
Hog Livers, per lb.....	4 1/2 @ 5
Neck Bones.....	8 1/2 @ 8 1/2
Skinned Shoulders.....	12 @ 12
Pork Hearts.....	8 @ 8
Pork Kidneys, per lb.....	6 @ 6
Pork Tongues.....	10 1/2 @ 10 1/2
Slip Bones.....	6 @ 6
Tail Bones.....	7 @ 7
Brains.....	6 @ 6 1/4
Backfat.....	10 1/4 @ 10 1/4
Hams.....	14 @ 14
Calas.....	11 1/4 @ 11 1/4
Belies.....	15 1/4 @ 15 1/4
Shoulders.....	11 1/4 @ 11 1/4

## SAUSAGE.

Columbia Cloth Bologna.....	11 1/4 @ 11 1/4
Bologna, large, long, round, in casings.....	11 1/4 @ 11 1/4

Choice Bologna.....	15 1/4 @ 15 1/4
Frankfurters.....	13 1/4 @ 13 1/4
Blood, Liver and Headcheese.....	11 1/4 @ 11 1/4
Tongue.....	14 @ 14
Minced Sausage.....	13 1/4 @ 13 1/4
Minced Sausage, cloth paraffine.....	13 @ 13
Luncheon Sausage.....	15 @ 15
New England Sausage.....	15 1/4 @ 15 1/4
Compressed Luncheon Sausage.....	15 1/4 @ 15 1/4
Special Compressed Ham.....	16 1/4 @ 16 1/4
Berliner Sausage.....	16 @ 16
Boneless Butts in casings.....	25 1/4 @ 25 1/4
Oxford Butts in casings.....	19 1/4 @ 19 1/4
Polish Sausage.....	13 @ 13
Garlic Sausage.....	13 @ 13
Country Smoked Sausage.....	16 @ 16
Farm Sausage.....	17 @ 17
Pork Sausage, bulk or link.....	13 @ 13
Pork Sausage, short link.....	13 1/4 @ 13 1/4
Boneless Pigs' Feet.....	10 @ 10
Luncheon Roll.....	17 @ 17
Delicatessen Loaf.....	18 1/4 @ 18 1/4
Jellied Roll.....	18 1/4 @ 18 1/4

## Summer Sausage.

Best Summer, H. C. (new).....	— @ —
German Salami (new).....	24 @ 24
Italian Salami.....	26 1/4 @ 26 1/4
Hotseliner.....	20 @ 20
Mettwurst, New.....	— @ —
Farmer.....	22 @ 22

## Sausage in Oil.

Smoked Sausage, 1-30.....	50.50 @ 50.50
Smoked Sausage, 2-20.....	6.00 @ 6.00
Bologna, 1-50.....	6.00 @ 6.00
Bologna, 2-20.....	5.50 @ 5.50
Frankfurt, 1-50.....	6.50 @ 6.50
Frankfurt, 2-20.....	6.00 @ 6.00

## VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels.....	11.50 @ 11.50
Pickled Plain Tripe, in 200-lb. barrels.....	9.00 @ 9.00
Pickled H. C. Tripe, in 200-lb. barrels.....	10.50 @ 10.50
Pickled Ox Lips, in 200-lb. barrels.....	15.50 @ 15.50
Pickled Pigs' Snouts, in 200-lb. barrels.....	15.50 @ 15.50
Lamb Tongues, Short Cut, barrels.....	34.50 @ 34.50

## CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case.....	Per doz. \$2.45
2 lbs., 1 or 2 doz. to case.....	4.85 @ 4.85
6 lbs., 1 doz. to case.....	17.85 @ 17.85
14 lbs., 1/2 doz. to case.....	38.80 @ 38.80

## EXTRACT OF BEEF.

2-oz. jars, 1 doz. in box.....	Per doz. \$3.50
4-oz. jars, 1 doz. in box.....	6.75 @ 6.75
8-oz. jars, 1/2 doz. in box.....	12.00 @ 12.00
16-oz. jars, 1/4 doz. in box.....	23.50 @ 23.50
2, 5 and 10 lb. tins.....	\$1.50 per lb. @ 1.50

## BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels.....	— @ —
Flate Beef.....	17.00 @ 17.00
Prime Mess Beef.....	— @ —
Beef Hams (220 lbs. to bbl.).....	— @ —
Rump Butts.....	22.00 @ 22.00
Mess Pork, old.....	22.50 @ 22.50
Clear Fat Backs.....	20.50 @ 20.50
Family Back Pork.....	25.50 @ 25.50
Roast Pork.....	17.25 @ 17.25

## LARD.

Pure leaf, kettle rendered, per lb., tcs.....	12 1/4 @ 12 1/4
Pure lard.....	11 1/4 @ 11 1/4
Lard substitutes, tcs.....	9 1/4 @ 9 1/4
Lard, compound.....	9 @ 9
Cooking oil, per gal., in barrels.....	60 @ 60
Cooks' and bakers' shortening, tbs.....	11 1/4 @ 11 1/4
Barrels, 1/4 c. over tierces; half barrels, 1/4 c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 to 1 c. over tierces.....	— @ —

## BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago.....	15 1/4 @ 15 1/4
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## DRY SALT MEATS.

(Boxed. Loose are 1/4 c. less.)	
Clear Bellies, 14@16 avg.....	13 @ 13
Clear Bellies, 18@20 avg.....	12 1/2 @ 12 1/2
Rib Bellies, 18@20 avg.....	12 1/2 @ 12 1/2
Fat Backs, 12@14 avg.....	9 @ 9
Regular Plates.....	10 1/4 @ 10 1/4
Clear Plates.....	9 1/4 @ 9 1/4
Butts.....	8 1/4 @ 8 1/4
Bacon meats, 1/4 c. to 1 c. more.....	— @ —

## WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.....	16 1/4 @ 16 1/4
Hams, 16 lbs., avg.....	16 1/4 @ 16 1/4
Skinned Hams.....	17 @ 17
Calas, 4@6 lbs., avg.....	12 1/4 @ 12 1/4
Calas, 6@12 lbs., avg.....	12 1/4 @ 12 1/4
New York Shoulders, 8@12 lbs., avg.....	14 @ 14
Breakfast Bacon, fancy.....	23 1/4 @ 23 1/4
Wide, 10@12 avg., and strip, 5@6 avg.....	16 1/4 @ 16 1/4
Wide, 6@8 avg., and strip, 3@4 avg.....	17 1/4 @ 17 1/4
Rib Bacon, wide, 8@12, strip, 4@6 avg.....	14 @ 14
Dried Beef Sets.....	30 1/4 @ 30 1/4
Dried Beef Insides.....	31 @ 31
Dried Beef Knuckles.....	30 @ 30
Dried Beef Outsides.....	29 @ 29
Regular Rolled Hams.....	24 @ 24
Smoked Rolled Hams.....	24 1/4 @ 24 1/4
Bolled Calas.....	18 1/4 @ 18 1/4
Cooked Loin Rolls.....	28 @ 28
Cooked Rolled Shoulder.....	18 1/4 @ 18 1/4

## SAUSAGE CASINGS.

## F. O. B. CHICAGO.

Rounds, per set.....	@ 18 1/4
Export Rounds.....	@ 26
Middles, per set.....	@ 75
Beef bungs, per piece.....	@ 19
Beef weasands.....	@ 7
Beef bladders, medium.....	@ 45
Beef bladders, small, per doz.....	@ 75
Hog casings, free of salt.....	@ 70
Hog middles, per set.....	@ 11
Hog bungs, export.....	@ 18 1/4
Hog bungs, large, mediums.....	@ 16
Hog bungs, prime.....	@ 7
Hog bungs, narrow.....	@ 4
Imported wide sheep casings.....	@ 90
Imported medium wide sheep casings.....	@ 70
Imported medium sheep casings.....	@ 60
Hog stomachs, per piece.....	@ 4

## FERTILIZERS.

Dried blood, per unit.....	3.20 @ 3.25
Hoof meal, per unit.....	2.95 @ 3.00
Concentrated tankage.....	2.85 @ 2.95
Ground tankage, 12%.....	@ 3.07 1/2 and 10c.
Ground tankage, 11%.....	@ 3.07 1/2 and 10c.
Ground tankage, 8 and 25%.....	@ 2.95 and 10c.
Crushed tankage, 9 and 20%.....	@ 2.75 and 10c.
Ground tankage, 6% and 30%.....	21.00 @ 21.50
Ground rawbone, per ton.....	20.00 @ 20.00
Ground steam bone, per ton.....	21.00 @ 21.50
Unground tankage, per ton less than ground.....	@ 50c.

## HORNS, HOOFS AND BONES.

Horns, No. 1, 65@70 lbs., aver.....	250.00 @ 275.00
Horns, black, per ton.....	27.00 @ 28.00
Horns, striped, per ton.....	36.00 @ 42.00
Horns, white, per ton.....	70.00 @ 75.00
Flat shin bones, 40 lbs. av., per ton.....	70.00 @ 75.00
Round shin bones, 35-40 lbs. av., per ton.....	75.00 @ 80.00
Round shin bones, 50-55 lbs. av., per ton.....	80.00 @ 90.00
Long thigh bones, 60-85 lbs. av., per ton.....	85.00 @ 95.00
Skulls, jaws and knuckles, per ton.....	30.00 @ 35.00

## LARD.

Prime steam, cash.....	@ 11.07
Prime steam, loose.....	@ 10.90
Leaf.....	@ 10.00
Compound, regn.....	8 1/4 @ 8 1/4
Neutral lard.....	11 1/4 @ 11 1/4

## STEARINES.

Prime oleo.....	9 1/4 @ 9 1/4
Oleo, No. 2.....	8 1/2 @ 8 1/2
Mutton.....	9 @ 9
Tallow.....	7 1/4 @ 7 1/4
Grease, yellow.....	5 1/4 @ 5 1/4
Grease, A white.....	6 1/4 @ 6 1/4

## OILS.

Lard oil, winter strained, tierces.....	73 @ 75
Extra lard oil.....	68 @ 70
Extra No. 1 lard oil.....	64 @ 65
No. 1 lard oil.....	59 @ 60
No. 2 lard oil.....	58 @ 58
Oleo oil, extra.....	9 1/4 @ 9 1/4
Oleo oil, No. 2.....	9 1/4 @ 9 1/4
Oleo stock.....	8 1/4 @ 8 1/4
Nestfoot oil, pure, bbls.....	68 @ 72
Acidless tallow oils, bbls.....	64 @ 65
Corn oil, loose.....	@ 5.90
Horse oil.....	6 1/4 @ 7

## TALLOW.

Edible.....	7 1/4 @ 7 1/4
Prime city.....	7 1/4 @ 7 1/4
No. 1 Country.....	6 1/2 @ 6 1/2
Packers' Prime.....	7 @ 7 1/4
Packers' No. 1.....	6 1/2 @ 6 1/2
Packers' No. 2.....	5 1/4 @ 5 1/4
Renderers' No. 1.....	6 1/4 @ 6 1/4

## GREASES.

White, choice.....	7 @ 7 1/4
White, "A".....	6 1/4 @ 6 1/4
White, "B".....	6 1/4 @ 6 1/4
Rone.....	5 1/4 @ 5 1/4
Crackling.....	6 @ 6 1/4
House.....	5 1/4 @ 5 1/4
Yellow.....	5 1/4 @ 5 1/4
Brown.....	4 1/4 @ 4 1/4
Glue stock.....	5 1/4 @ 5 1/4
Garbage grease.....	4 1/4 @ 4 1/4
Glycerine, C. P.....	20 1/4 @ 20 1/4
Glycerine, dynamite.....	19 1/4 @ 20
Glycerine, crude soap.....	13 1/4 @ 14
Glycerine, candle.....	15 1/4 @ 15 1/4

## COTTONSEED OILS.

P. S. Y., loose.....	52 @ 53
P. S. Y., soap grade.....	49 @ 51
Soap stock, bbls., concn., 62@65% f. a.....	2 1/4 @ 2 1/4
Soap stock, loose, reg., 50% f. a.....	1.20 @ 1.30

## COOPERAGE.

Ash pork barrels.....	82 @ 85
Oak pork barrels.....	82 @ 85
Lard tierces.....	1.15 @ 1.20

## CURING MATERIALS.

Refined saltpetre.....	5 1/4 @ 6 1/4
Boracic acid, crystal to powdered.....	7 @ 7 1/4
Borax.....	4 @ 4 1/4
Sugar—	
White, clarified.....	@ 4 1/4
Plantation, granulated.....	@ 4 1/4
Yellow, clarified.....	@ 4
Salt—	
Ashton, in bags, 224 lbs.....	\$2.35 @ 2.35
English packing, in bags, 224 lbs.....	1.45 @ 1.45
Michigan, granulated, car lots, per ton.....	3.25 @ 3.25
Michigan, medium, car lots, per ton.....	3.75 @ 3.75
Casing salt, bbls., 280 lbs., 2x@3x.....	1.45 @ 1.45

## LIVE STOCK MARKETS

### CHICAGO

(Special Letter to The National Provisioner from the National Livestock Commission Co.)

Union Stock Yards, Chicago, Jan. 14.

Monday's cattle receipts totaled 28,612 head. A notable feature of the trade recently is the fact that well-fatted heavy beefs are meeting with exceptional favor, we ourselves having topped the market with 1,417-lb. steers at \$9.40, with others weighing 1,628 lbs. at \$9.30, and all of our choice handy weight and medium weight cattle sold from \$8.80@9.25, with our medium to good steers weighing 1,080 to 1,400 lbs. at prices ranging anywhere from \$8.25@8.75 per cwt. Tuesday's run of 5,068 cattle met with ready acceptance, and the moderate supply of steer cattle on sale went at prices that were fully steady with Monday's general level of values. Wednesday's run of 16,000 cattle was well within trade requirements, and the trade ruled active and strong, and our offerings sold 10@15c. higher. All kinds of choice cattle, regardless of weight, are meeting with exceptionally good demand, and selling in about the same notch. A notable feature in the trade, as compared with a few weeks ago, is the pronounced favor that choice heavy beefs are meeting with.

A strong, active market, with a higher tendency characterizes the trade on butcher cattle, particularly on the better grades of cows and heifers, which are meeting with the best demand and are working higher. The moderate midweek supply of cattle on Wednesday included but a fair percentage of "she" stuff, and the trade ruled active and strong.

Receipts of hogs thus far this week have been considerably lighter than generally looked for, but even at that the market has been in a weak and declining position up until Wednesday. There were good liberal receipts at all the Eastern points, giving us a light demand from that source, leaving the trade largely in the hands of the local packers, enabling them to force prices a little lower, but with the "bullish" sentiment prevailing throughout the country on the future market, receipts have dropped off here on Wednesday to about 27,000, which was 10,000 to 15,000 less than looked for, and we are glad to report that we had a better tone to our trade Wednesday, prices ruling largely 10c. higher with the bulk of the good shipping and prime heavy hogs selling around \$8.30@8.35, top \$8.40, which was paid for some choice heavy. The light and good mixed grades sold largely in a range of \$8.20@8.30. The outlook is for a little stronger market during the near future.

Mondays' liberal run of over 50,000 head of sheep and lambs had quite a depressing effect on the market, but with lighter receipts Tuesday and today (Wednesday) the trade has regained some of the loss in values. A few cars of Colorado lambs arrived on the market, those coming last week being of rather a coarse variety and not very well finished, and sold at \$7.85, while several cars of a better class sold today (Wednesday) at 8c. While no liberal run is expected from that State soon, we will likely get an occasional consignment from now on. The river markets have been taking several shipments a week from Colorado districts, and as that is about the only section they have to draw from supplies on feed in that State will be considerably reduced before they begin shipping freely to this market. A few cars of short-fed lambs are going back to the country at \$6.75@7.10. We quote: Good to choice lambs, \$8@8.25; poor to medium, \$7.50@7.75; culls, \$6@6.75; light fat yearlings, \$6.50@medium-fleshed and heavy yearlings, \$6.50@6.75; fat aged wethers, \$5.75@6.10; good to choice ewes, \$5.40@5.65; poor to medium, \$5@5.25; culls, \$3.50@4; feeding lambs, \$6.65@7.10.

### ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., January 14.

Receipts of cattle for the week ending today amounted to approximately 17,300 head, which included 7,800 Southern: A good, active and higher market prevailed on most all kinds of cattle offered this week. Native beef steers were generally 15@25c. higher, with a top for the week being made today on two loads of strictly choice steers weighing around 1,350 lbs. selling at \$9.25. The bulk of medium to good steers sold from \$8@8.50. Cows sold mostly on a 25@35c. higher basis than last week. Odd head cows of choice quality topped as high as \$7.75, while the bulk of the medium to good kinds sold from \$6.50@7. Heifers showed very little change from the week previous, although there was a stronger tendency in prices. Straight loads of heifers topped at \$8.25, while a load of steers and heifers, mixed, sold for \$9, and several odd head of strictly prime heifers sold as high as \$9.50. Veal calves are about steady for the week, while the commoner grades on the quarantine side are 25@35c. lower. The top for the week is \$11. The receipts of Texas and Oklahoma steers were light, and sold generally on a 15@25c. higher basis. Oklahoma steers topped the week's prices by bringing \$8.10, while several loads sold above \$7.50.

Receipts of hogs for the week amounted to approximately 68,600 head. The offerings met an exceedingly active market throughout the week, most of the changes being of an upward tendency. At the first of the week the market opened with an advance of 5@10c. over last week's close, with a top of \$8.35. Since that time the top has ranged as high as \$8.45 and not under \$8.35. The bulk during the week has sold from \$8.05@8.40. The quality has been a little better than last week, although there has been a considerable number of the common Southwest kind.

Approximately 18,600 sheep and lambs were on sale this week. The market all the way through has held steady as compared with last week. The bulk of good mutton sheep went to the slaughterers at \$5.75, although one bunch of a little better quality brought \$5.80. Lambs at the first of the week were topping at \$8.50, while for the last three or four days \$8.25@8.35 has been the general top. These, however, were not as good as the \$8.50.

### KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, January 13.

Oil mill cattle from the South are due at this season and are running freely. Sugar mill cattle from Colorado and the West are due a month or more later, but they are running now, a little ahead of time. The spread of the silo has been so general in the last year or two that these big fireless cookers are now found on the plains in the Panhandle country, as well as in the corn-raising districts. Their use in connection with cottonseed meal and other concentrated feeds has enabled the Southwest to push its claims for recognition as a winter beef-producing section, and shipments from that territory are now running. Kansas and Western Missouri are sending in some beef, and Iowa and Nebraska consignments are coming this way. The result is that 14,000 cattle arrived yesterday, and sold at steady prices, and 9,000

came in today, market steady. Heavy native steers sold at \$9 today, medium natives at \$7.50 to \$8.50, Colorado Pulp steers \$7.25 to \$8.35, meal-fed steers \$6.50 to \$8.10, native cows \$5.60 to \$7, veals \$8.50 to \$11, stockers and feeders \$6.25 to \$7.50.

Hog advances received a halt this week, terminating the spectacle of corn and hogs going in opposite directions. Receipts are running moderate, 16,000 here today, prices steady to 5c. lower, top \$8.25, bulk of sales \$7.75 to \$8.15. Pigs are 10c. to 25c. lower this week, at \$6.75 to \$7.35. Fresh pork demand is very strong, and with a short run of hogs impending, together with some improvement in quality of hogs, inducement for prediction of higher hog prices is offered.

Lambs are being offered at the leading markets freely and are holding barely steady since the middle of last week, tops at \$7.90 to \$8.05. On the other hand ewes, wethers and yearlings are scarce, and are holding up firm, ewes at \$5.25 to \$5.60, wethers \$5.40 to \$6, yearlings \$6.50 to \$7.25. Receipts are lighter this week than heretofore, 11,000 yesterday, 7,000 today.

### OMAHA

(Special Letter to The National Provisioner.)

South Omaha, Neb., January 13.

Cattle receipts are running pretty much the same as a year ago, although the proportion of heavy, well-finished beefs is somewhat smaller. Contrary to expectations, supplies since the first of the year have been of very moderate proportions, and the demand has been of a healthy character from all sources. Prices scored a 15@25c. advance, and there has been further improvement this week, especially on the heavier grades. Yearlings no longer command a premium, as there are quite a good many light and handy-weight beefs coming just at present. Good to choice 1,200 to 1,600-pound beefs are selling at \$8.25@8.75; fair to good 1,000 to 1,300-pound beefs at \$7.80@8.20, and the common to fair warmed-up and short-fed beefs all the way from \$6.75 to \$7.75 and on down. Cows and heifers are also in active demand and unevenly higher choice heifers going at \$7@7.75 and cows at \$6.50@6.85. Bulk of the butcher and beef stock is selling around \$5.75@6.50 and canners and cutters at from \$4 to \$5.50. Inquiry for veal calves is keen and prices firmly held at \$7@10, and bulls, stags, etc., find a broad outlet at \$5@7.

Although hog supplies have been rather liberal the demand seems to increase faster than the supply, and trade has been active with the trend of values upward most of the time. All classes of buyers, shippers as well as packers, are favoring the heavy and butcher weight loads, but choice light loads are selling well up with the bulk of the offerings and the range of prices is narrowing somewhat. General demand is broad, however, and the undertone to the general market is decidedly bullish. With about 15,000 hogs here today the market was 5@10c. lower. Tops brought \$8.10 as against \$8.10 on last Tuesday, and the bulk of the trading was around \$7.80@8, or pretty much the same as a week ago.

The market for fat sheep and lambs has been very satisfactory of late. Packers have had liberal orders to fill and there has been plenty of competition from the feeder buyers for anything that was not fat enough for the killers. Values have ruled strong and best grades have commanded the highest figures of the season. For the past day or two the heavy receipts have caused some weakness, but desirable grades have been free sellers right along at good prices. Fat lambs are selling at \$7.25@8.25, yearlings \$6@7, wethers \$5.40@6, and ewes \$4.75@5.35.



# THE WEEK'S CLOSING MARKETS

## FRIDAY'S GENERAL MARKETS.

### Lard in New York.

New York, January 16.—Market firm; Western steam, \$11.40; Middle West, \$11.10 @11.20; city steam, 11@11½c.; refined Continent, \$11.75; South American, \$12.15; Brazil, kegs, \$13.15; compound, 8½@8¾c.

### Marseilles Oils.

Marseilles, January 16.—Sesame oil, fabrique, — fr.; edible, — fr.; copra oil, fabrique, 106 fr.; edible, 126 fr.; peanut oil, fabrique, 79 fr.; edible, 98 fr.

### Liverpool Produce Market.

Liverpool, January 16.—(By Cable).—Beef, extra India mess, 122s. 9d.; pork, prime mess, 105s.; shoulders, square, 60s.; New York, 59s.; picnic, 53s. 6d.; hams, long, 66s. 6d.; American cut, 68s. 9d. Bacon, Cumberland cut, 64s. 6d.; long clear, 68s. 6d.; short backs, 66s. 6d.; bellies, clear, 70s. Lard, spot, prime, 56s. American refined in pails, 56s. 6d.; 28-lb. blocks, 55s. 3d. Lard (Hamburg), 54½ marks. Tallow, prime city, 32s. 6d.; choice, 36s. Turpentine, 33s. Rosin, common, 10s. 3d. Cheese, Canadian finest white, new, 66s. Tallow, Australian (at London), 32s. 9d.@35s.

## FRIDAY'S CLOSINGS.

### Provisions.

The market was quiet and easier with the lower hog market. Offerings were rather light.

### Stearine.

The market rules quiet and steady, with no further change. Oleo is quoted at 9c.

### Tallow.

The market is quiet and steady, with city quoted at 6½c. and specials at 7c.

### Cottonseed Oil.

The market was quiet and a little easier, influenced by the lower lard market, the Census Bureau report and the easier cotton market.

Market closed 2 to 12 points decline. Sales, 11,600 bbls. Spot oil, \$6.80@7.05. Crude Southeast, \$5.86@5.93. Closing quotations on futures: January, \$6.80@6.96; February, \$7.02@7.08; March, \$7.12@7.14; April, \$7.20@7.25; May, \$7.33@7.34; June, \$7.43@7.45; July, \$7.52@7.53; August, \$7.63@7.65; good off oil, \$6.70@6.95; off oil, \$6.70@6.79; red off oil, \$6.25@6.50; winter oil, \$7@7.75; summer white, \$7@7.50.

## FRIDAY'S LIVESTOCK MARKETS.

Chicago, January 16.—Hog market slow and 5@10c. lower. Bulk of prices, \$8.20@8.30; light, \$8@8.25; mixed, \$8.05@8.35; heavy, \$8.05@8.40; rough heavy, \$8.05@8.15; Yorkers, \$8.15@8.20; pigs, \$6.75@8; cattle weak; beefs, \$6.70@9.50; cows and heifers, \$3.50@8.50; Texas steers, \$6.90@8.10; stockers and feeders, \$5.10@7.75; Western, \$6.25@7.90. Sheep market slow; native, \$4.90@6.05; Western, \$4.80@6.15; yearlings, \$5.90@7.15; lambs, \$6.80@8.15; Western, \$6.85@8.15.

Sioux City, January 16.—Hogs slow, at \$7.90@8.10.

St. Louis, January 16.—Hogs slower, at \$8.15@8.40.

Buffalo, January 16.—Hogs slow; 7,000 on sale, at \$8.55@8.65.

Kansas City, January 16.—Hogs slow, at \$7.65@8.30.

South Omaha, January 16.—Hogs lower, at \$7.75@8.25.

St. Joseph, January 16.—Hogs slow, at \$8@8.35.

Louisville, January 16.—Hogs higher, at \$8.20@8.45.

Indianapolis, January 16.—Hogs lower, at \$8.30@8.40.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 10, 1914, are reported as follows:

Chicago.			
	Cattle.	Hogs.	Sheep.
S. & S. Co.	5,434	14,700	14,812
Armour & Co.	6,639	34,500	29,575
Swift & Co.	5,843	16,800	38,293
Morris & Co.	5,352	12,000	12,236
G. H. Hammond Co.	2,457	7,300	...
Libby, McNeill & Libby...	1,438	...	...

Western Packing & Provision Co., 12,700 hogs; Anglo-American Provision Co., 8,100 hogs; Independent Packing Co., 8,500 hogs; Boyd, Lunham & Co., 7,900 hogs; Roberts & Oake, 5,300 hogs; Brennan Packing Co., 5,000 hogs; Miller & Hart, 4,000 hogs; others, 12,200 hogs.

Kansas City.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	3,397	11,358	7,394
Fowler Packing Co.	1,112	...	2,948
S. & S. Co.	3,591	8,675	5,372
Swift & Co.	4,705	8,597	11,331
Cudahy Packing Co.	3,473	7,794	5,324
Morris & Co.	3,211	7,236	6,571
Butchers	193	858	35

Blount, 23 cattle and 4,008 hogs; Independent Packing Co., 457 cattle; I. Meyers, 158 cattle; John Morrell & Co., 140 cattle; M. Rice, 1,924 hogs; Schwartz, Bolen & Co., 1,893 hogs; United Dressed Beef Co., 98 cattle; Wolf Packing Co., 63 cattle.

Omaha.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	2,037	7,268	4,838
Swift & Co.	2,599	10,240	10,626
Cudahy Packing Co.	3,344	12,896	10,982
Armour & Co.	2,669	10,987	10,858
Swartz & Co.	...	991	...
J. W. Murphy	...	8,463	...

Lincoln Packing Co., 69 cattle; South Omaha Packing Co., 25 cattle; John Morrell & Co., 188 cattle.

St. Louis.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	2,701	8,140	4,673
Swift & Co.	2,574	10,444	5,836
Armour & Co.	3,271	7,878	5,407
St. Louis Dressed Beef Co.	788	1,706	...
Independent Packing Co.	915	706	...
East Side Packing Co.	159	2,343	...
Belz Packing Co.	3	1,214	...
Hell Packing Co.	...	391	...
Krey Packing Co.	...	1,167	...
Carondelet Packing Co.	...	395	13

St. Joseph.			
	Cattle.	Hogs.	Sheep.
Swift & Co.	1,600	16,100	7,528
G. H. Hammond Co.	1,066	10,637	2,555
Morris & Co.	750	9,535	1,918

## SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending January 10, 1914:

CATTLE.	
Chicago	30,995
Kansas City	19,682
Omaha	12,835
St. Joseph	4,535
Cudahy	590
New York and Jersey City	10,869
Fort Worth	11,200
Philadelphia	2,610
Pittsburgh	1,896
Denver	1,257
Oklahoma City	4,981

HOGS.	
Chicago	143,566
Kansas City	44,518
Omaha	51,187
St. Joseph	43,361
Cudahy	18,340
Cedar Rapids	12,570
New York and Jersey City	42,074
Fort Worth	11,769
Philadelphia	6,817
Pittsburgh	13,678
Denver	7,141
Oklahoma City	10,942

SHEEP.	
Chicago	101,487
Kansas City	38,976
Omaha	41,721
St. Joseph	18,002
Cudahy	457
New York and Jersey City	42,195
Fort Worth	5,117
Philadelphia	10,167
Pittsburgh	5,973
Denver	2,305
Oklahoma City	297

## RECEIPTS AT CENTERS

SATURDAY, JANUARY 10, 1914.

	Cattle.	Hogs.	Sheep.
Chicago	306	13,000	2,500
Kansas City	100	1,000	...
Omaha	100	7,000	3,200
St. Louis	120	4,000	...
St. Joseph	100	3,300	800
Sioux City	200	3,000	500
St. Paul	300	2,000	100
Oklahoma City	300	1,000	...
Fort Worth	7,300	500	...
Milwaukee	...	2,648	...
Louisville	...	2,500	...
Indianapolis	250	8,000	...
Pittsburgh	...	6,000	1,500
Cincinnati	1,843	1,432	...
Buffalo	300	6,400	6,400
Cleveland	40	1,000	400
New York	320	4,000	3,876

MONDAY, JANUARY 12, 1914.

Chicago	29,000	48,000	48,000
Kansas City	14,000	9,000	11,000
Omaha	6,000	6,000	20,000
St. Louis	5,200	20,000	3,500
St. Joseph	1,400	5,000	...
Sioux City	2,800	3,000	900
St. Paul	2,600	3,000	3,000
Oklahoma City	500	1,500	...
Fort Worth	3,200	1,700	2,000
Milwaukee	...	2,150	50
Louisville	...	7,887	...
Cudahy	...	5,000	...
Indianapolis	850	7,000	...
Pittsburgh	2,000	15,000	...
Cincinnati	2,053	7,632	230
Buffalo	4,500	24,000	18,000
Cleveland	500	6,000	5,000
New York	3,578	11,497	12,239

TUESDAY, JANUARY 13, 1914.

Chicago	5,000	32,000	15,000
Kansas City	11,000	16,000	8,800
Omaha	5,200	15,000	1,100
St. Louis	4,500	12,000	4,000
St. Joseph	2,000	10,000	2,500
Sioux City	1,800	5,000	700
St. Paul	2,000	7,000	1,000
Oklahoma City	1,000	2,000	...
Fort Worth	4,300	1,800	1,200
Milwaukee	500	3,398	...
Denver	600	3,400	500
Louisville	...	954	...
Cudahy	...	7,000	...
Wichita	...	2,542	...
Indianapolis	1,750	10,000	...
Pittsburgh	...	5,000	100
Cincinnati	270	3,449	157
Buffalo	500	12,000	5,000
Boston	2,836	30,932	10,700
Cleveland	40	3,000	800
New York	734	6,150	2,057

WEDNESDAY, JANUARY 14, 1914.

Chicago	5,000	3,000	22,000
Kansas City	4,500	10,000	5,000
Omaha	4,000	11,000	5,800
St. Louis	2,500	12,000	3,000
St. Joseph	1,300	5,000	2,500
Sioux City	1,000	4,000	3,500
St. Paul	1,300	7,000	5,300
Oklahoma City	800	1,800	100
Fort Worth	3,500	2,500	...
Milwaukee	...	15,318	...
Denver	600	100	1,200
Toledo	...	1,500	...
Louisville	...	2,904	...
Detroit	...	1,000	...
Wichita	...	1,177	...
Indianapolis	1,200	7,000	...
Pittsburgh	...	4,500	1,000
Cincinnati	479	3,994	192
Buffalo	100	5,600	6,000
Cleveland	60	2,000	1,200
New York	1,754	4,308	3,285

THURSDAY, JANUARY 15, 1914.

Chicago	5,000	25,000	24,000
Kansas City	1,000	7,000	9,000
Omaha	...	9,000	...
St. Louis	...	11,000	...
St. Joseph	...	10,000	...
Sioux City	...	3,000	...
St. Paul	...	2,000	...
Milwaukee	...	3,258	...
Louisville	...	8,000	...
Detroit	...	4,000	...
Wichita	...	2,459	...
Indianapolis	...	8,000	...
Cincinnati	539	3,582	312
Buffalo	100	6,400	4,800
Cleveland	167	2,000	...
New York	1,673	2,523	4,981

FRIDAY, JANUARY 16, 1914.

Chicago	2,000	27,000	10,000
Kansas City	1,000	4,000	4,000
Omaha	1,300	9,000	11,500
St. Louis	450	10,000	1,300
St. Joseph	...	5,000	1,500
Sioux City	...	3,000	800
Fort Worth	1,900	2,000	...
St. Paul	700	6,500	500
Oklahoma City	500	1,500	...

## NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO JANUARY 12, 1914.

	Beef.	Calves.	Sheep and lambs.	Hogs.
New York	2,552	2,279	4,650	6,139
Jersey City	4,022	2,036	20,401	30,933
Central Union	2,187	459	13,996	277
Lehigh Valley	2,108	315	3,148	...
Scattering	—	128	—	4,725
Totals	10,869	5,217	42,195	42,074
Totals last week	9,743	3,173	29,252	32,387



# Retail Section

## PRACTICAL TALKS WITH SHOP BUTCHERS

### Why the Trading Stamp Evil Should be Wiped Out

By a Veteran Retailer.

The trading stamp bug has again begun to buzz in the bonnets of a few misguided butchers, who are led to believe that their business will be increased at no additional expense to them.

The trading stamp solicitor makes statements with apparent sincerity that "listen" so well to the shop-keeper that before he is aware of the seriousness of the step he is taking he signs up. And then he finds out—too late—that he is compelled to buy stamps to give away to customers with whom he has been doing business for years. Had he stopped to think, he would have realized that the old trade is just as much entitled to receive them as the new customers.

The new ruling in Nebraska has done away with all gift enterprises in merchandise. Could that ruling be enforced in Eastern cities it would be a revelation and a Godsend, to the retail butcher in particular, and for more than one very important reason.

A shop doing a fairly good business needs about \$25 to \$30 worth of stamps per week. Those shops doing a big business would need about \$40 worth, or about \$2,100 a year—all extra expense, and expense that is not figured in the cost of selling.

And if it does increase the business, what benefit is it to the shop keeper? To do a larger volume of business he must give special inducements in the shape of special sales, which is only another name for selling three or four different articles once or twice a week at cost, often less than cost. And with them go the expensive stamps, to old as well as new trade.

A butcher rarely figures the value of an article, but rather what it will sell for. The result is that he is compelled to go on with special sales and stamps—occasionally double stamps—because of competition. The agents for the trading stamp company go through his neighborhood and canvass it so thoroughly that it awakens interest and makes business rushing for the first few weeks. The butcher pats himself on the back for being such a smart business man.

But the far-seeing butcher (of whom there are a few left!) figures the additional cost of doing business with stamps. If he has the inclination and the ideas, and can afford to spend \$3,000 a year for the purpose of increasing his business by proper advertising, he does not have to give his profits to the trading stamp company.

If it were in any way possible that packers and slaughterers could refuse to sell goods to butchers who give away stamps, it would be one of the best things that has ever happened in the history of the retail meat trade. The butcher simply cannot get what his goods are worth when he gives away stamps, and eventually he will be forced to stop the giving away of stamps or shut down.

For once having started, it is only too well-known how difficult it is to stop the stamp habit.

But let the butcher spend what the stamps

would cost in legitimate advertising, or by furnishing his customers with a better quality of goods, keeping his shop and equipment in first-class condition, and increasing his own and his employees' efficiency (in which courtesy and consideration for his customers is included). Let him see that his deliveries are promptly made, so that his trade can absolutely depend on him. Let him give honest weight. And it will not be very long before he'll have all the business he can handle, and without the necessity for giving away stamps.

#### Showing Up the Latest Coupon Scheme.

One butcher wrote: "I am sending you the literature of a so-called Surety Coupon Company. If I take their offer I am to pay \$12.50 for \$500 worth of the surety coupons. I am to give one of the 10 cent coupons with every 10 cent cash purchase. As soon as the customer gets her book full of coupons she takes them to the company's warerooms and gets \$2.50 worth of merchandise in exchange. Where does the coupon company make its money? Please tell me where the catch is, if there is one?"

This coupon scheme is simply the old trading stamp game under a different name. Stay out of it. They are all vicious institutions at best. This plan proposes that you pay the company \$12.50 for 5,000 little gummed labels which cost the company about five cents. Then they redeem 1,000 of them with \$2.50 worth of merchandise.

If it is in a small town the company probably makes a deal with a store handling this kind of goods. Perhaps the store agrees to furnish the goods for \$2, so they will get lots of business and induce new customers to come in. Then they send in the 1,000 stamp book to the company and collect their \$2. In other words, the stamp company sells the stamps for \$2.50 per thousand and buys them back for \$2.

This, however, is not the big end of the stamp graft. It has been estimated that 50 per cent. of the stamps distributed by the retail butcher to his customers are never presented for redemption. They are lost, mislaid, or the customer becomes discouraged in the effort to collect the 1,000 stamps which are necessary to get any premium, and throws the book away.

So the trading stamp company wins either way. It's a case of "Heads I win, tails you lose." And when the stamps are thrown away the poor stamp company only gets \$12.50 profit on a nickel's worth of labels. It is a perfectly beautiful arrangement—for the stamp company!

There have been many premium schemes in days gone by where the butcher and customer alike were led to believe that they were getting something for nothing. Doubtless many will remember that some years ago a company was formed for the "giving away" of near-silver knives, forks, spoons, pepper and salt shakers, soup tureens, dishes, kitchen utensils, etc. Each shop dealer who

signed up had a glass case sent him containing samples of what he was going to "give away," to place on exhibition in his shop. Most of his time thereafter was spent in explaining to his customers how many coupons would be needed to get this or that article.

After he had "given away" a lot of worthless junk he commenced to wake up, when his customers came marching in with a few soup spoons, or forks, that had turned green after the first washing, or a coffee pot from which the bottom had fallen off when the water commenced to boil! Of course the butcher was blamed for all this, notwithstanding the fact that he did it in all good faith, to increase his business, and with the idea of pleasing his customers. The result was that he lost his trade and the respect of his customers, and it took a long time to recover the lost ground.

There never yet was a "come-back" to a legitimate business. It's only where someone thinks he is getting something for nothing, whether it's a gold brick or "green goods," that shakes the confidence of the purchasing public.

The housekeeper of today goes to the butcher to buy good meat at a fair price, to be properly waited on, and have her purchase properly delivered and on time—not to get tickets for a blue and gold jardiniere or a plush rocker or other junk. The butcher is neither asked or wanted to furnish her bedroom or parlor. He's just the meat man, that's all. And if he's wise, he'll remain such!

L. A.

#### LOCAL AND PERSONAL.

The Rose Market, Memphis, Tenn., has filed a voluntary petition in bankruptcy. The liabilities are \$3,941.

G. W. West & Company will open a new market at Sayre, N. Y.

Carter Brothers have opened their new market at Logansport, Ind.

The meat firm of W. D. Garfield & Company, at Great Barrington, Mass., has been dissolved.

J. C. Matlock has engaged in the meat business at Abington, Ill.

J. M. & E. E. Grace have sold their meat market at Anita, Ia., to A. W. Shipman.

Chas. Bonar has purchased the meat market of M. Sweety at Moundsville, W. Va.

M. Levin has purchased the Southington Beef Company at New Haven, Conn.

A. M. Rogers will open a meat market at Janesville, Ia.

O. Ward will engage in the meat business at Hancock, Ill.

Guy E. Fisher has been succeeded in the meat business at Western, Neb., by Fisher & Kaiser.

G. S. Burt has purchased the City Meat Market at Oxford, Neb.

Hans Peterson has engaged in the meat business at Boelus, Neb.

W. J. Porter has reopened his meat market at Juniata, Neb.

M. O. Smith has purchased the City Meat Market at Crete, Neb.

Geo. Bleckley has purchased the meat market of Arnold & Miller at Conklin, Mich.

Edward Wease is about to engage in the meat business at Lake City, Mich.

Steenman Brothers have discontinued their meat business at 733 Broadway, Grand Rapids, Mich.

The name of the E. H. Stanton market at N212 Bernard street, Spokane, Wash., has been changed from the Portland Market to Packing House Market.

Fire has damaged the meat market of George Vlahos at Los Angeles, Cal.

T. R. Berry has leased the fixtures of the Wilmore Meat Market at Wilmore, Kan.

Alfred Pounds, of Grinnell, has engaged in the meat business at Monument, Kan.

The Stevens Mercantile Company announce the opening of the Palace Meat Market in their store at La Crosse, Kan. The shop will be conducted by Ray Roughton.

John Stewart, of Barnard, Kan., has purchased the Simpson Meat Market in Simpson, Kan.

Ed. Reddington has engaged in the meat business at Beverly, Kan.

Duckett & Ferguson have opened a meat market at Taloga, Okla.

J. D. Friesen has purchased the butcher shop of Wedel & Son at Pawnee Rock, Kan.

R. J. DeLong has disposed of his meat business at Council Grove, Kan., to John Mowery.

Thomas Brothers have sold out their meat and grocery business at Perth, Kan.

W. H. Kimmel has opened a new butcher shop at Garfield, Kan.

Ed. Stranathan has engaged in the meat business on Depot street, Gaylord, Kan.

Foster & O'Donnell have engaged in the meat business at Chadron, Neb.

Haas & McCue are about to open four new meat markets at Scotts Bluff, Neb.

Fred Knoerr has purchased R. E. Lee's interest in the meat business of Harris & Lee, at Freeport, Ill.

A. J. Woolaway has purchased the Hoffman meat market at Newton, Kan.

#### BUTCHERS' FAT RENDERING CO.

The annual meeting of the stockholders of the Retail Butchers' Fat Rendering Company of New York was held on Tuesday evening at Terrace Garden in East Fifty-eighth street. In spite of the bitter zero weather there was a very large attendance of stockholders, and the meeting was enthusiastic throughout. President Edward F. O'Neill presided and made one of his characteristic speeches, being followed by Vice-President Jacob Bloch, George H. Shaffer, O. E. Jahrsdoerfer of Brooklyn and others. The reports of Secretary Charles Young and Treasurer George H. Shaffer made a good showing, and were well received.

The following directors were elected for the ensuing year: E. F. O'Neill, Jacob Bloch, George H. Shaffer, Henry Himstedt, Charles Krupp, Louis Goldschmidt, Christian Schuck, Frederick Wehnes, Herman Kirschbaum, O. Edward Jahrsdoerfer and Charles Young. The directors will probably re-elect the present officers.

#### CHICAGO RETAIL BUTCHERS.

The Chicago Retail Butchers' Association, representing the retail meat dealers of all sections of that city, has elected the following officers for the ensuing year: President, Geo. Pauli; first vice-president, Fred G. Herold; second vice-president, G. H. Thomp-

son; third vice-president, John Mueller; fourth vice-president, B. T. Dempsey; secretary, John A. Kotal; financial secretary, C. W. Kaiser; treasurer, Frank Eckert; master at arms, Gus Hundrieser; inside guard, M. Rees; outside guard, Thos. McCarthy; trustees, Ed. Levy (chairman), J. C. Buddig, Max Papke, Emil Sorensen and Walter Partsch.

Directors, J. T. Russell, Wm. Hassel, Ed. Levy, H. Barkovitz, Max Pusch, Ed. Stegeman, Walter Partsch, and Walter H. Kay.

#### WHY YOU SHOULD KEEP A FILE.

In connection with the practical trade information published every week on page 18, The National Provisioner is frequently in receipt of letters from subscribers who recall having seen something interesting or important in a previous issue of this publication, but they have mislaid the copy and want the information repeated. The National Provisioner offers the suggestion that if every interested subscriber would keep a file of The National Provisioner he would be able to look up a reference at once on any matter which might come up, and thus avoid delay. A carefully-arranged index of the important items appearing in our columns is published every six months, and with this and a binder, which The National Provisioner will furnish, the back numbers of the papers may be neatly kept and quickly referred to for information.

The binder is new, and is the handiest and most practical yet put on the market, and it costs less than the old binder, too! It is finished in vellum de luxe and leather, with gold lettering, and sells for \$1. It may be had upon application to The National Provisioner, 116 Nassau street, New York.

## Baker Electric Trucks



### Superiority of Baker Axles

front and rear, over those commonly used in electric trucks, costs the owner a small difference in dollars and cents for a very great difference in the life and maintenance of the truck.

#### This Small Additional Cost

buys extra toughness in the steel drop forgings; spring supports forged to the axle, not riveted or bolted; large spindles; Timken bearings; thrust bearings in front to make steering easy; hardened and ground pivots and steering connection pins; each a minor detail in itself, but taken altogether, a system of construction which will stand up under strain for ten years.

Any electric truck is cheaper to operate than horses or gasoline trucks for city work when new—the Baker truck while costing but little more than others is cheaper to operate its entire life.

"Electric Trucks Last for Ten Years."

The Baker Motor Vehicle Co.  
Cleveland



# New York Section

Our old friend Colonel Resliffe W. Thenuz agains looms in the offing.

W. J. Wilson, calf buyer for Swift & Company at Chicago, was in New York this week.

E. P. Connelly, auditor for the S. & S. Company in New York territory, has been transferred to the Chicago office.

Swift & Company's sales of beef in New York City for the week ending January 10, 1914, averaged as follows: Domestic beef, 12.23 cents per pound; imported beef, 10.19 cents per pound.

The annual beefsteak dinner given by the United Dressed Beef Company employees will take place at Terrace Garden on the evening of Thursday, February 19. This is always a big feed.

The New York Butchers' Dressed Meat Company Mutual Aid Society will hold its annual entertainment and ball at the Palm Garden in East Fifty-eighth street on the evening of Friday, January 23.

Milton Pfaelzer, in charge of the S. & S. Company's summer sausage department at Chicago, was in New York this week. J. I. Russell of the branch house department was also a visitor to New York territory.

The Manhattan Sanitary Inspection Association will hold its second annual dinner on the evening of February 17 at the Hotel Astor. W. H. Noyes, of Swift & Company, is president of the association, and will act as toastmaster at the dinner.

T. C. Sullivan, in charge of Swift & Company's provision business in the New York territory, sails for Bermuda today on a vacation trip. Mr. Sullivan was so busy all summer pushing provisions that he forgot all about his vacation.

Conrad Yeager, president of the Pittsburgh Butchers & Packers Supply Company, was in New York this week on another of his flying trips. "Con" finds it necessary to "make" New York frequently owing to the rapidly growing business of his company here.

Superintendent F. E. Lyman, of Armour & Company's New York district, was in Chicago this week to attend the annual meeting of branch house superintendents. A dinner given to the superintendents by the company on Wednesday evening was a feature of the gathering.

The death of Patrick Scanlan, of the old-established small stock slaughtering firm of M. & P. Scanlan, in West Fortieth street, removes another landmark of New York's meat trade. Mr. Scanlan died last week of acute rheumatism at his home at Far Rock-

away. He was 65 years of age, and leaves a wife and eight children.

Morris Edelman, assistant engineer in the fertilizer plant of Sulzberger & Sons Company, at the foot of East Forty-seventh street, was killed last Thursday when his clothing was caught in the meshes of a heavy belt and he was dragged between the belt and a pulley upon which it revolved. He lived at No. 871 First avenue. He leaves a wife and five children.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending January 10, 1914, by the New York City Department of Health: Meat.—Manhattan, 2,949 lbs.; Brooklyn, 32,655 lbs.; Queens, 149 lbs.; total, 35,753 lbs. Fish.—Manhattan, 9,797 lbs.; Queens, 236 lbs.; total, 10,033 lbs. Poultry.—Manhattan, 3,479 lbs.; Brooklyn, 5 lbs.; Queens, 25 lbs.; total, 3,509 lbs.

The general strike of poultry workers and kosher butchers, which has been hanging fire for a month, was declared Sunday. It will involve from 2,000 to 2,500 workers in Manhattan, the Bronx and Brooklyn. As in a number of cases the men work on Sunday evenings, the strike started at once. The strike of the kosher butchers is partly in sympathy with the poultry workers, who demand a shorter workday, recognition of the union and a minimum wage scale of \$14 a week. The butchers have no complaints as to wages and working hours, but they want recognition of their union. This is the second strike within five months of the poultry workers, who prepare kosher poultry for market.

Real estate owners representing holdings valued at more than a million dollars located in the Hunter's Point section of Long Island City last week perfected a temporary organization designed to co-operate with the Long Island City Business Men's Association in pressing for approval before the Board of Estimate the recommendation of the committee on markets of that board that a site for one of the proposed markets be located at Long Island City. The site that has been recommended lies between Hunter's Point avenue, Third street, the Long Island Railroad terminal and Newtown Creek, having both railroad and water connections and now being in touch with the Long Island and Pennsylvania railroads, also to be with the New York Connecting Railway line when completed. In addition to the Newtown Creek and East River water fronts there is the Dutch Kill Canal, which gives additional wharfage and water facilities. From the market there is direct connection with the Manhattan hotel centers by way of the Thirty-fourth street ferry and the Queensboro Bridge.

Want a good position? Watch the "Wanted" page for the chances offered there.

## EAST SIDE BUTCHERS' DANCE.

The twentieth annual entertainment and ball of the United Master Butchers of America, East Side Branch, was held at Palm Garden on January 8, and of all the splendid affairs given by this popular branch, their last affair was far and away the best thing of its kind. The big hall was a veritable Garden of Eden in its splendid decorations, and the entertainment was the finest that money and brains could procure. The entertainment committee displayed genius in getting together performers who are in the very first ranks of their profession, and the several other committees worked very hard also to make a big success of this affair, and they surely succeeded.

The attendance was enormous and the dancing floor was taxed to its capacity. Everything, from the stately Virginia reel, with its crinolines and corsage effects of '65, to the trotters, huggers, gliders, chickens and tangoists, with their sylph-like proportions of today, was indulged in. The only person in the building who did not have a good time was the janitor's grandfather, who is 99 years old, besides being blind and deaf. Aside from that, it was an evening of absolutely perfect enjoyment.

The committees responsible for this result were as follows:

Arrangement Committee—Louis Buchsbaum, chairman; Ad. Buxbaum, treasurer; Wm. T. Hornidge, secretary.

Reception Committee—Herman Levy, chairman; Geo. Thomson, Geo. H. Shaffer, Geo. W. Diggins, J. Buxbaum, G. Gitterman, Aug. F. Grimm, Louis Goldschmidt, H. A. Hamberger, Emil S. Half, Louis Levy, Edw. F. O'Neill, H. Steinthal, Chas. Sternfels, Chas. Young, Jac. Schmidt, Moe Heins; floor manager, Arthur Baldwin; assistant floor manager, Leonard Baldwin. Floor Committee: Arnold Kallman, Jos. Heim, M. Brennwasser, Jac. Bloch, I. Karpf, G. F. Liginger, Jos. Meyer, Geo. Pfahler, Jr., Jesse Simon, Mike Utter, S. Werdenschlag, A. Richenberg, Otto Weis, Emil Ornstein and Jos. Newman.

Press Committee—Geo. Thompson, Chas. Young, Wm. T. Hornidge.

The officers of the East Side Branch are: Louis Buchsbaum, president; Ben Stern, first vice-president; Emil S. Half, second vice-president; Moe Heins, treasurer; Jesse Simon, secretary; Nat Rosenau, financial secretary, and Chas. Sternfels, sergeant-at-arms. Trustees: Geo. Thomson, Geo. H. Shaffer, Jacob Schmidt and Ad. Buxbaum.

Those occupying boxes were:

Box 1—Sol Haas and wife, Jesse Haas, and Isidor Stein.

Box 2—Representatives of the Sulzberger & Sons Company, Louis Joseph and wife, Wm. Wirsing, Joe Bauer and Maurice Meyer.

Box 3—Representatives of United Dressed Beef Company, Max Mandel and wife, Benj. Strauss, I. Israelson and wife, H. Levine, Abe Schiff, S. Hall and Fred Eintracht.

Box 4—Geo. Thomson and wife, the Misses

## J-M INSULATING MATERIALS

J-M Pure Cork Sheets J-M Granulated  
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Boards J-M Hair Felt  
J-M Mineral Wool J-M Weatherite Paper  
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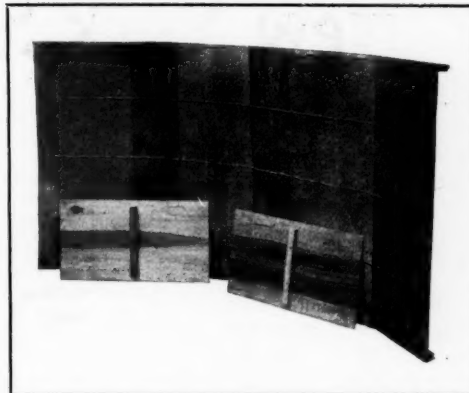
H. W. JOHNS-MANVILLE CO.  
NEW YORK AND EVERY LARGE CITY



# The Packers' Problem is to SAVE BOX WEIGHT

## Our Solution—WIRE BOUND BOXES

Our customers are saving from 30-50% in weight over the old style nailed box and have proven by test that *you can save 15-20% on the Gross Weight of your shipments.*



## WHAT WOULD BE YOUR SAVING PER YEAR?

*Let us figure on your requirements*

### CHICAGO MILL AND LUMBER COMPANY

Wire Bound Dep't.

Chicago

Thomson, Dr. Van Saun and Fred Deitz and wife.

Box 5—Adolph Buxbaum and wife, A. Buxbaum, Miss Sylvia Buxbaum, Miss Ruth Buxbaum, Maurice Collins, Miss Selig, Mrs. Schoenfeldt and Miss Schoenfeldt.

Box 6—Miss Helen Eklund, Miss May Weidman, Miss May Butt, R. E. Carew, Harry Rinckhoff, W. M. Eklund and Wm. T. Hornidge.

Box 7—Jos. Buxbaum, Gus Buxbaum, Arthur Kahn, Abe Steigerwald, I. Frank and Mr. Saalberg.

Box 8—Brooklyn Branch representatives, Wm. Schneider and wife, Jacob Wyler, J. F. Hildeman, Andrew Klesper, Chas. Kieseewetter and Miss Marshner.

Box 9—West Side Branch representatives, Jacob Mandelbaum and wife, Miss Mandelbaum, Milton Mandelbaum, Herbert Mandelbaum and Albert Rieger and wife.

Box 10—Jacob Bloch and wife, Belmont Bloch and wife, Sam Bloch, Wm. Lederer, Mrs. Lederer, Miss Rothstein and Benj. Rothenberg.

Box 11—Gramercy and Bronx branch representatives, Jos. Schmitka and wife, Harry Guthmuller and wife, Fred Kruppenbacher and wife, Jos. Kleiber and wife and John Schulz.

Box 12—Geo. H. Shaffer and wife, Richard Bultman and wife and Fred Wilkie.

Box 13—Jesse Simon and wife, Jac. Simon and wife, Max Klein and wife, Mr. Jalonek, Miss Jalonek and Mrs. Sloane.

Box 14—Chas. Wicke, "Larry" Burke and wife, Miss Puth and Mr. and Mrs. Muller.

Box 15—Miss Charlotte Grimm, Miss Fran-

ces Weinstock, Miss Harrison, Mr. Elliott, Arthur Burck, Chas. Cohen and Wm. Weinstock.

Box 16—Aug. F. Grimm and wife, Frank P. Burck, President New York State Association of Master Butchers, Mrs. Burck, Leon Weinstock, president Gramercy Branch, Mrs. Weinstock and H. H. Chipps and wife.

Box 17—Mrs. Baldwin, Arthur Baldwin and wife, Miss Beehoff, Mr. and Mrs. McComb, F. Treland and wife, the Misses E. and L. Blumer, Miss Schlere and Miss Schamp.

Box 18—A. Kallman and wife, E. Greenwald and wife and Leo Zimmerman and wife.

Box 19—Louis Buchsbaum, president East Side Branch, Jos. Stern and wife, Louis Heyman and wife, Max Buchsbaum and wife, Miss Josie Benisch, Jac. Weil, vice-president East Side Branch, Mrs. Weil, Dan Stern and Mr. Kahn.

Box 20—Leonard Baldwin, Miss Trilling, Frank Trilling, R. Darrow, Mr. Frost, Mr. Jakel and Harry Blumer.

Box 21—Louis Goldschmidt and wife, Miss Goldschmidt, Louis Katz and wife, Herman Kirschbaum and wife, Miss Wallace, J. Wormser and wife, Hugo Riegelman and wife, Leon Eisler, Miss Eisler and Jos. Oppenheimer and wife.

Box 22—Louis Levy and wife, Herman Levy and wife, Max Heyman and wife, A. Sommer and wife, Miss Sommer, Dr. Korn and wife and Miss Feidel.

Box 23—Jacob Schmidt and wife, Moe Heins and wife, S. Strauss and wife, Miss Strauss, Miss Tessie Heins, Miss Addie Heins, Jesse Schmidt, Irving Gallinger, Mrs. A. Stern and I. Stern.

Box 24—New York Butchers Dressed Meat Company representatives, Meyer Meyer, Sr., and wife, Meyer Meyer, Jr., and wife, Eugene Edwards, Ike Meyer, F. Keller and wife, Miss Jennie Kleeblatt, Sam Karlabach, Gus Feik and wife, Nathan Rosenau and wife, Col. "Jim" Weston and Sam Meyer.

Box 25—Jos. Heim and wife, Milton Heim, Mr. and Mrs. Ringer, Miss Ringer, Bilton Meyer, Alvin Josephy, Miss I. Loeb, Mr. Hart, Mrs. Wolf, Mr. Wolf, and Jac. Heim and wife.

Box 26—Swift & Company representatives, Edward Fetterly and wife, Mr. and Mrs. A. Murdock and Mr. and Mrs. C. B. Brown.

Among others present were H. Steinthal, J. Newman, M. G. Lowenthal and wife, Chas. Newman and wife, Sig. Greenbaum and wife, N. Newman and wife, Sidney Kallman and wife, Herman Brand and wife, Gus Hirsch, Miss Bertha Hirsch, L. Lehman, the Misses Friedman, I. Mandel and wife, Emil Half, C. Meyer, son of S. Meyer, and fiancée, A. J. Williams of the I. Cahn Company and wife, Jos. Lichtenfeld, wife and daughters, Adolph Kahn and wife, Chas. Kauffman and wife, Ed. Wendel and wife, M. Wertheimer, wife and daughter, L. Heymann and wife, I. Frank and wife, Bert Frank, with his fiancée, Miss Appel, Sidney Saalberg, H. Seligman and sister, Max Bernstein and Miss Levy, Sol Geisner and wife, H. Breidenbach and wife, and Sidney Half, of the United Dressed Beef Company.

Do you read the "Practical Points for the Trade" page every week?

**DAVID MAYER,**

WHOLESALE COMMISSION DEALER IN  
ARGENTINE, AUSTRALIAN AND DOMESTIC

**Beef, Veal, Mutton, Lamb, Pork, Poultry and Game,**

**529 and 531 WEST STREET, West Washington Market, NEW YORK.**

TELEPHONE, 997-998 CHELSEA.

Branches—42 to 48 Grace Avenue, West Washington Market, N. Y.; 12th Ave. and 131st St., New York City; 152 and 154 Fort Greene Place, Brooklyn, N. Y.  
REFERENCES—NEW YORK COUNTY NATIONAL BANK, N. Y. CITY; MECHANICS BANK, CENTRAL BRANCH, BROOKLYN, N. Y.

# NEW YORK MARKET PRICES

## LIVE CATTLE.

Good to choice native steers.....	\$7.85@8.00
Poor to fair native steers.....	5.75@ 7.75
Oxen and stags.....	4.50@ 7.85
Bulls and dry cows.....	3.75@7.75
Good to choice native steers one year ago..	7.50@8.60

## LIVE CALVES.

Live veal, com. to choice, per 100 lbs....	9.00@12.50
Live calves, Western, per 100 lbs.....	—@—
Live calves, fed.....	@ 8.00
Live veal calves, barnyard, per 100 lbs....	@ 6.25
Live veal calves, culls.....	@ 7.00

## LIVE SHEEP AND LAMBS.

Live lambs, medium to good.....	8.00@ 8.65
Live lambs, yearlings.....	—@—
Live sheep, ewes.....	4.50@ 5.62½
Live sheep, culls, per 100 lbs.....	@ 3.25

## LIVE HOGS.

Hogs, heavy.....	@ 8.90
Hogs, medium.....	@ 8.90
Hogs, 140 lbs.....	@ 9.00
Pigs.....	@ 9.00
Rough.....	7.90@ 8.00

## DRESSED BEEF.

### CITY DRESSED.

Choice, native heavy.....	13½@14
Choice, native light.....	@13½
Native, common to fair.....	12½@13

### WESTERN DRESSED BEEF.

Choice native heavy.....	13½@14
Choice native light.....	@13½
Native, common to fair.....	12½@12¾
Choice Western, heavy.....	@13
Choice Western, light.....	@12½
Common to fair Texas.....	@12
Good to choice heifers.....	@13
Common to fair heifers.....	@12½
Choice cows.....	@11½
Common to fair cows.....	10½@11
Fleshy Bologna bulls.....	@11½

## BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@15½	16½@17
No. 2 ribs.....	@14	@15½
No. 3 ribs.....	@11	14½@15
No. 1 loins.....	@15½	16½@17½
No. 2 loins.....	@14	15½@16½
No. 3 loins.....	@11	14 @15
No. 1 hinds and ribs.....	13 @14	@15½
No. 2 hinds and ribs.....	@13½	@14½
No. 3 hinds and ribs.....	@13	@13½
No. 1 rounds.....	@13	@12½
No. 2 rounds.....	@12	@11½
No. 3 rounds.....	@11	@11
No. 1 chucks.....	@12½	@13½
No. 2 chucks.....	@11	@13
No. 3 chucks.....	@10	@12½

## DRESSED CALVES.

Veals, city dressed, good to prime, per lb..	@20
Veals, country dressed, per lb.....	@18
Western calves, choice.....	@16½
Western calves, fair to good.....	13 @15
Western calves, common.....	12 @14
Grassers and buttermilks.....	@12

## DRESSED HOGS.

Hogs, heavy.....	@11½
Hogs, 180 lbs, 12 to 14 lbs. avg.....	@11½
Hogs, 160 lbs.....	@12
Hogs, 140 lbs.....	@12½
Pigs.....	@12½

## DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.....	@15½
Lambs, good.....	@14
Lambs, medium to good.....	@13
Sheep, choice.....	@11½
Sheep, medium to good.....	@10½
Sheep, culls.....	@ 9

## PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	@16½
Smoked hams, 12 to 14 lbs. avg.....	@16½
Smoked hams, 14 to 16 lbs. avg.....	@15½
Smoked picnic, light.....	@13
Smoked picnic, heavy.....	@12½
Smoked shoulders.....	@12½

Smoked bacon, boneless.....	@15
Smoked bacon (rib in).....	@16½
Dried beef sets.....	@28½
Smoked beef tongue, per lb.....	@15
Pickled bellies, heavy.....	@14

## FRESH PORK CUTS.

Fresh pork loins, city.....	15½@18½
Fresh pork loins, Western.....	15 @17½
Fresh pork tenderloins.....	@32
Frozen pork tenderloins.....	@31
Shoulders, city.....	@14½
Shoulders, Western.....	@13½
Butts, regular.....	15½@16
Butts, boneless.....	17 @17½
Fresh hams, city.....	@17½
Fresh hams, Western.....	@16½
Fresh picnic hams.....	@13

## BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.....	\$95.00@100.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.....	80.00@ 85.00
Black hoofs, per ton.....	40.00@ 45.00
Striped hoofs, per ton.....	50.00@ 55.00
White hoofs, per ton.....	95.00@ 97.50
Thigh bones, avg. 85 to 90 lbs. per 100 pcs.....	90.00@100.00
Horns, avg. 7½ oz. and over.....	280.00@285.00

## BUTCHERS' SUNDRIES.

Fresh steer tongues.....	@14½c. a pound
Fresh cow tongues.....	12½@13c. a pound
Calves' heads, scalded.....	45 @50c. a piece
Sweetbreads, veal.....	45 @90c. a pair
Sweetbreads, beef.....	25 @90c. a pound
Calves' livers.....	@25c. a pound
Beef kidneys.....	@15c. a piece
Mutton kidneys.....	@ 3c. a piece
Livers, beef.....	@11c. a pound
Oxtails.....	8 @ 9c. a piece
Hearts, beef.....	@ 6c. a pound
Rolls, beef.....	@27c. a pound
Tenderloin, beef, Western.....	20 @35c. a pound
Lamb's fries.....	8 @ 8½c. a pair
Extra lean pork trimmings.....	15½@16c. a pound
Blade meat.....	@12½c. a pound

## BUTCHERS' FAT.

Ordinary shop fat.....	@ 2½
Suet, fresh and heavy.....	@ 5½
Shop bones, per cwt.....	25 @35

## SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	@80
Sheep, imp., medium, per bundle.....	@80
Sheep, imp., per bundle.....	@50
Sheep, domestic, wide, per bundle.....	@70
Sheep, domestic, medium, per bundle.....	@50
Sheep, domestic, narrow med., per bundle.	@25
Hog, American, free of salt, tcs. or bbls., per lb., f. o. a. New York.....	@70
Hog, extra narrow selected, per lb.....	@70
Hog, middles.....	@11
Beef rounds, domestic, per set, f. o. b. Chi- cago.....	@18½
Beef rounds, export, per set, f. o. b. New York.....	@27
Beef bungs, piece, f. o. b. New York.....	@20
Beef middles, per set, f. o. b. New York.....	@78
Beef middles, per set, f. o. b. Chicago.....	@75
Beef weasands, per 1,000, No. 1s.....	@ 7½
Beef weasands, per 1,000, No. 2s.....	@ 4

## SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	19	21
Pepper, Sing., black.....	12	14
Pepper, Penang, white.....	16	18
Pepper, red Zanzibar.....	12	15
Allspice.....	5½	7½
Cinnamon.....	16	20
Coriander.....	7	9
Cloves.....	16	19
Ginger.....	9	12
Mace.....	65	70

## SALTPETRE.

Crude.....	4½@ 5
Refined—Granulated.....	@ 5½
Crystals.....	5½@ 7
Powdered.....	@ 6

## GREEN CALFSKINS.

No. 1 skins.....	@ 28
No. 2 skins.....	@ 24
No. 3 skins.....	@ 14
Branded skins.....	@ 18
Ticky skins.....	@ 18
No. 1 B. M. skins.....	@ 24
No. 2 B. M. skins.....	@ 22
No. 1, 12½-14.....	@2.80
No. 2, 12½-14.....	@2.55
No. 1 B. M., 12½-14.....	@2.45
No. 2 B. M., 12½-14.....	@2.20
No. 1 kips, 14-18.....	@2.85
No. 2 kips, 14-18.....	@2.70
No. 1 B. M. kips.....	@2.20
No. 2 B. M. kips.....	@2.10
No. 1, heavy kips, 18 and over.....	@3.70
No. 2, heavy kips, 18 and over.....	@3.45
Branded kips.....	@1.90
Heavy branded kips.....	@2.25
Ticky kips.....	@2.15
Heavy ticky kips.....	@2.50

## DRESSED POULTRY.

### FRESH KILLED.

Turkeys—Dry-picked—	
Western, small boxes, dry-pick., selected young hens.....	24½@25
Western, bbls., dry-pick., selected young toms.....	@24
Western, bbls., dry-pick., avg. best.....	@23
Western, bbls., scalded, selected, fancy.....	@24½
Ohio and Michigan, bbls., scalded, selected fancy.....	24½@25
Turkeys, poor.....	18 @20
Chickens—	
Dry packed, 12 to box.....	@22
Broilers, in bbls., fancy.....	@23
Roasting.....	@25
Fowl—Dry packed, 12 to box—	
Western boxes, 48 to 55 lbs. to doz., dry- picked.....	@18
Western boxes, 36 to 42 lbs. to doz., dry- picked.....	@16
Fowl—bbls.—	
Western, dry-picked, 4 lbs. each.....	@17
Southern and S. W., dry-pick., avg.....	15½@16½
Other Poultry—	
Old Cocks, per lb.....	@13½
Squabs, prime, white, 10 lbs. to doz., per doz.....	@5.50

## LIVE POULTRY.

Chickens, nearby, per lb.....	@14½
Chickens, Western, per lb.....	@14
Chickens, per lb., Southern.....	@14
Fowls, via freight, average, fine.....	@15½
Fowls, via express.....	15½@16
Old Roosters, per lb.....	@11½
Turkeys, hens and toms, mixed.....	@18
Ducks, other nearby, spring, per lb.....	@17
Ducks, West. and So., per lb.....	@15
Geese, per lb.....	@15
Guineas, per pair.....	@65

## BUTTER.

Creamery, Extras.....	33½@34
Creamery, Firsts.....	28½@32½
Process, Extras.....	24½@25
Process, Firsts.....	23 @24

## EGGS.

Fresh gathered, extras.....	36 @37
Fresh gathered, extra firsts.....	34½@35
Fresh gathered, firsts.....	33 @34
Fresh gathered, seconds.....	31 @32½
Fresh gathered, dirties.....	27 @29
Fresh gathered, checks.....	25 @27
Refrigerator, firsts.....	31 @32
Refrigerator, seconds.....	29½@30½
Refrigerator, lower grades.....	22 @29

## FERTILIZER MARKETS.

### BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton.....	\$21.50 @22.00
Bone meal, raw, per ton.....	25.00 @29.00
Hoof meal, per unit, Chicago.....	@ 2.95
Dried blood, West, high grade, fine, f. o. b. Chicago, prompt.....	@ 3.25
Dried blood, f. o. b. New York.....	3.22½@ 3.25
Nitrate of soda—spot.....	2.22½@ 2.25
Bone black, discard, sugar house del. New York.....	25.00 @26.00
Dried tankage, N. Y., 11 to 12 per cent. ammonia, f. o. b. New York	3.20 and 10c.
Tankage, 11 and 15 p. c. f. o. b. Chicago, prompt.....	3.07½ and 10c.
Garbage tankage, f. o. b. New York.....	7.00 @ 7.50
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, de- livered, New York (nominal).....	3.55 and 10c.
Foreign fish guano, testing 18@14% ammonia and about 10% P. Phos- phate, C. I. f. Charleston and New port News.....	3.60 and 10c.
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (85c. per unit available phos. acid).....	nominal
Sulphate ammonia gas, for shipment, per 100 lbs., guar., 25%.....	2.95 @ 3.00
Sulphate ammonia gas, per 100 lbs., spot, guar., 25%.....	2.95 @ 3.00
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston.....	5.50 @ 7.70
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.	3.50 @ 3.75
The same, dried.....	3.75 @ 4.00

